

The SAUSAGE MAKER[®] Inc.

FALL 2014



FREE SHIPPING
on all orders \$49 or more.

For more details
see page 44

PRICES EXPIRE : 10-31-2014

www.sausagemaker.com

ORDERING MADE EASY



CALL TO ORDER TOLL FREE
1-888-490-8525



CUSTOMER SERVICE
1-716-824-5814
8:30AM - 4:30PM EST, MON-FRI
CUSTOMERSERVICE@SAUSAGEMAKER.COM
ORDER BY FAX
1-716-824-6465



ORDER BY MAIL
THE SAUSAGE MAKER
1500 CLINTON STREET, BLDG.123
BUFFALO, NEW YORK 14206



ORDER ONLINE
WWW.SAUSAGEMAKER.COM

Visit Us At One of Our Two Retail Locations

1020 CENTER STREET
SUITE #14
HORSEHEADS, NY 14845
STORE HOURS:
MONDAY-FRIDAY: 10:00^{AM}-7:00^{PM}
SATURDAY: 10:00^{AM}-6:00^{PM}
SUNDAY: 11:00^{AM}-3:00^{PM}
PHONE NUMBER: 607-796-5317

1500 CLINTON STREET, BUILDING #7
NIAGARA FRONTIER FOOD TERMINAL
BUFFALO, NY 14206
STORE HOURS:
MONDAY-FRIDAY: 8:30^{AM}-4:30^{PM}
SATURDAY: 8:30^{AM}-1:00^{PM}
SUNDAY: CLOSED
PHONE NUMBER: 716-362-4519



Stay Connected



SIGN UP FOR OUR EMAILS AT SAUSAGEMAKER.COM



FIND US ON FACEBOOK.COM/THESAUSAGEMAKERINC



FOLLOW US ON TWITTER @SAUSAGEMAKERINC



WATCH DEMOS ON YOUTUBE.COM/THESAUSAGEMAKERINC

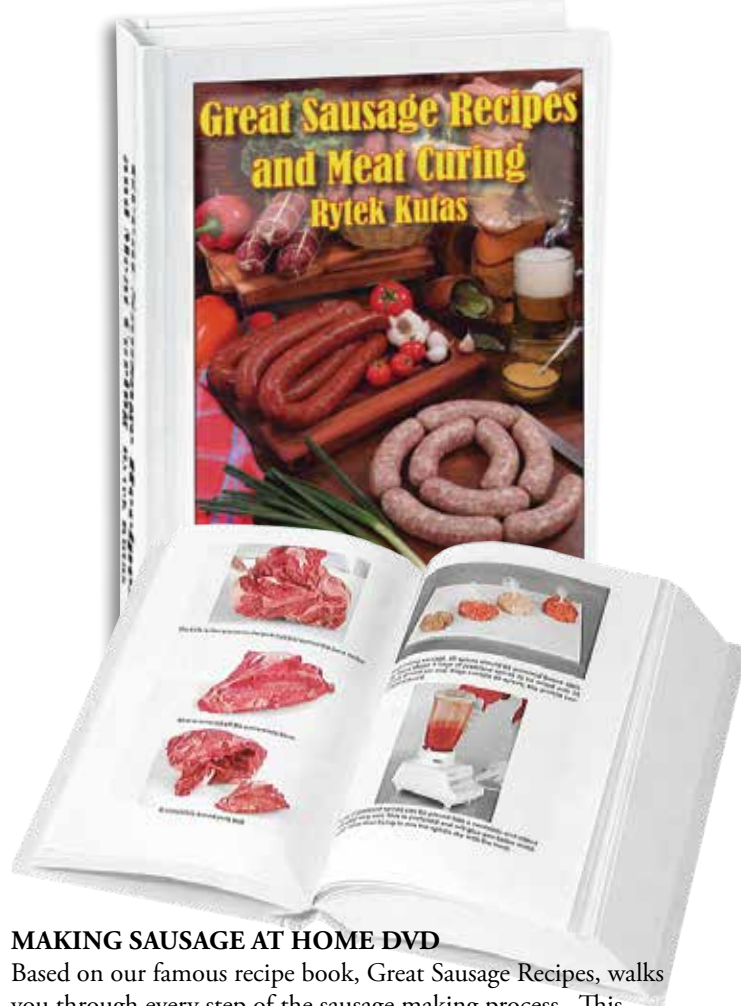


CATEGORIES :

PAGE

3.BOOK, DVD.*gift certificates*
- 4-11SMOKERS*sawdust, parts, controls*
12.THERMOMETERS*digital*
- 13-15 . . .STUFFERS.*parts, tubes, accessories*
- 16-19 . . .GRINDERS.*païtes, parts, stuffing tubes*
20.MIXERS*20lb - 200lb.*
- 21-23 . . .MEAT TENDERIZERS.*cubeers, hamburger molds, french fry cutters*
- 24-25 . . .JERKY SUPPLIES*accessories, seasonings*
- 26-33 . . .MEAT CURING.*curing culture, meat pumps food lugs*
- 34-39 . . . SAUSAGE CASING.*natural, collagen, plastic, netting, bags*
- 40-49 . . . SEASONINGS*sausage, marapades, high temp cheese, gravy, bases*
- 50-51 . . .SPICES
- 52SCALES*commercial, digital, bowl*
- 53-55 . . .VACUUM SEALERS*bags*
56.SLICERS*7 1/2" - 12" Dia.*
- 57-63 . . . BUTCHERING*boards, sharpeners, hoist cutlery*
- 64-67 . . .DEHYDRATORS*shelves, seasonings, books*
- 68-72 . . .CHEESE MAKING*presses, molds, waxes*
73.FRUIT PITTERS*cherry, plums*
- 74-75 . . .CANNING.*canners, jars, kits*
- 76-77 . . . TOMATOES.*strainers, books*
- 78-81 . . .WINE & CIDER.*presses, crushers, bags, kits, barrels*
82.CABBAGE SHREDDERS.*wooden, stainless steel.*
83.PASTA MAKING*drying racks, pasta rollers*
- 84-88 . . .FERMENTING POTS*kits, stompers, corers, books*

LEARN FROM THE BEST



MAKING SAUSAGE AT HOME DVD

Based on our famous recipe book, Great Sausage Recipes, walks you through every step of the sausage making process. This video demonstrates the use of all of your favorite Sausage Maker products—our meat grinders, sausage stuffers and smokehouse and walks you through the steps of some of our favorite recipes. This DVD will show you how easy it is to make great sausage at home!

FEATURING 9 CHAPTERS:

- Introduction
- Meats and Equipment
- Breakfast Sausage
- Polish Sausage
- Venison and Beef Jerky
- Dried Sausage Sticks
- Pastrami
- Salami
- Fish and Poultry

#72101 Ship. Wt. 1 lb. \$19.99

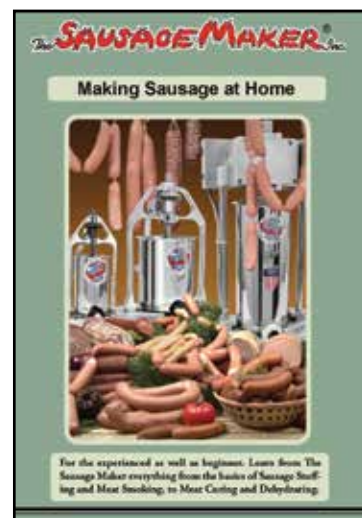
GREAT SAUSAGE RECIPES AND MEAT CURING

Not just another recipe book. This book was a guide to thousands in decades past to learn traditional methods of sausage-making, meat curing, and food preservation. Great Sausage Recipes and Meat Curing encompasses everything that the food enthusiast will want from a home reference book for proper sausage making, smoking, brining, curing (including Semi- and Dry-Curing), using proper casings, making specialty foods, opening a sausage-kitchen and hundreds of additional information that other resources simply fall short of presenting. Not written by a food author, nor is it a collection of basic information already available on the web. It's a non-fiction book, meat curing reference manual, sausage making guide, traditional cookbook and educational textbook with inside information from a professional Sausage Maker.

IMPRESSIVE FEATURES:

- Over 550 Pages
- Exciting Recipes (over 190 total)
- Over 200 Illustrations with colored and black and white photos
- Great Sausage Recipes & Meat Curing has become part of the Food Science programs in many universities across America, Canada, England & even Australia.

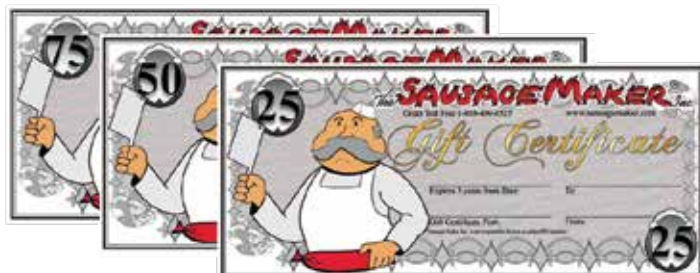
#71200 Ship. Wt. 4 lbs. \$29.99



TAKE ADVANTAGE OF THIS GREAT LEARNING COMBINATION AT A VERY LOW PRICE AND GET BOTH! • • • • •

"GREAT SAUSAGE RECIPES" BOOK & "MAKING SAUSAGE AT HOME" DVD

#72104 Book & DVD Ship. Wt. 4 lbs. \$39.99



GIFT CERTIFICATES AVAILABLE FROM \$25 - \$250

The best way to give a member of your family, a friend or significant other the perfect gift, because they get to pick it out! If there is a person you are thinking of that is particularly into do-it-yourself projects, self-sufficiency or enjoys making quality food products at home; the Sausage Maker has Gift Certificates just for them.

Call Customer service at 1-716-824-5814 today or visit us online www.sausagemaker.com

SMOKERS

For over 35 years, we have been manufacturing and supplying our customers with the best Smokehouses available. They are made to a higher standard than any meat smoker on the market. Our Smokers are often copied but never duplicated in quality and reliability. The Sausage Maker's line of smokehouses is currently seeing an unprecedented leap in innovation with programming capabilities and digital accuracy that simply dwarf the competition.



30 LB. STAINLESS STEEL SMOKER

Our original rooftop design creates a larger interior height, allowing you to hang longer fish, larger ham, more sausage and bigger bologna. Removable top makes both the loading and unloading of meat easy. 10 shelf capacity and an extra bracket for hanging meat.

Features include:

- Digital control & internal temperature sensor built-in.
- Smoke diffuser lowered to maximize meat capacity.
- Smoke diffuser ventilated to disperse smoke more evenly.
- Angled base directs drippings underneath smoker.
- Large rear casters and push/pull handle allow easy mobility.
- Raised heating element for cleaning clearance under the burner.
- 1000 Watt, 110V Heating Element

Comes With:

- 4 Shelves • 3 Wooden Dowels • Stainless Steel Sawdust Pan
- Removable Shelving Brackets • Optional opening for steam
- Top bracket for hanging long sausage, ham, and poultry
- Full Stainless Steel Construction (304 series, food grade)
- 1 3/4" distance between shelves. generating
- Inside Dimensions: 16 3/8" W x 15" D x 24" H (min) 32" H (max)
- Outside Dimensions: 23 1/2" W x 18 1/4" D (23 3/4" w/rear handle) x 47" H
- Roof Dimensions: 22 3/4" W x 18 1/2" D

#40903 Shipped by Truck ~~\$1,119.99~~ **\$999.99**



INTERACTIVE PRINT



Download the free
Layar App



Scan this page



Receive
Coupon

20 LB. STAINLESS STEEL SMOKER

Specification are the same as 30lb smoker.

Specifications:

- Spacing Between Shelves: 3 1/2"
- Inside Dimensions: 16 3/8" W x 15" D x 15 1/2" H (minimum) 22 3/4" H maximum
- Outside Dimensions: 19 1/4" W x 19 1/2" D x 36 5/8" H

#41151 Shipped by Truck ~~\$889.99~~ **\$799.99**

30 LB. STAINLESS STEEL SMOKER



- Inside Dimensions: 16 1/2" W x 15" D x 24 1/2" H (minimum) 34 1/2" H maximum
- Outside Dimensions: 19" W x 17 1/2" D x 48 1/2" H

#40101 Shipped by Truck ~~\$999.99~~ **\$899.99**





50 LB. STAINLESS STEEL SMOKER

If our 20 or 30 lb. Capacity smoker isn't large enough to satisfy your smoking needs, the 50 lb. Capacity Insulated Smoker is our larger, industrial strength model. The smoking possibilities are endless!

Features include:

Digital control & internal temperature sensor built-in for precision.

- Smoke diffuser lowered to maximize meat capacity.
- Smoke diffuser ventilated to disperse smoke more evenly.
- Drip collecting base directs drippings underneath smoker.
- Large rear casters and push/pull handle allow easy mobility.
- Raised heating element for cleaning clearance under the burner.
- 2,100 Watt, 220 Volt Heating Element.

Comes With:

- 6 Stainless Steel "V" sticks
- 3 Chrome Plated Shelves
- 12" Stainless Steel Sawdust pan
- 304 Grade, food grade Stainless Steel Construction – 22ga
- Heavy duty 6 lb. Density board to keep temperature accurate.
- Inside Dimensions: 21" W x 19" D x 37 1/2" H
- Outside Dim: 29 3/4" W x 22 3/4" D x 54 1/4" H (w/ legs & chimney)

#41834 Shipped by Truck. **\$1,859.99 \$1,669.99**



STEAMFAST

With professional steam power and a versatile array of attachments. Great for barbecue grills, and smokehouses. You can be confident that Steamfast products are built to perform, and are built to last.

FEATURES:

- 45 Minutes Continuous Steam Time
- Attachments in Cleaning Task
- Flexible 6.5 Foot Steam Hose
- Steam-On-Demand Trigger With Locking Switch
- Wheels & Casters For Easy Mobility

#31459 Ship. Wt. 16 lbs. **\$149.99**

(A) SMOKER CLEANER

Our Smoker Cleaner is specially made for eliminating tough caked-on grease from Smokehouses, Industrial Strength Cleaner Degreaser. Net Contents 1 Quart (0.95L)

Ship. Wt. 3 lbs

#31450 **\$12.99**

(C) SCOURING PADS PACK OF 10

Tough fibers and abrasives make fast work of heavy-duty cleaning jobs. Flexible pad allows for easy removal of baked-on foods in hard to reach places.

#31457 Ship. Wt. 1 lb. **\$5.99**

(D) STAINLESS STEEL SPONGES PACK OF 12

Will not rust, splinter or corrode. Very aggressive sponge makes easy work of tough cleaning jobs.

#31458. S hip. Wt. 1 lb. **\$7.99**

(B) ELIXIR CUTTING BOARD CONDITIONER

An all natural, antimicrobial formulation of beeswax, food grade mineral oil, and essential oils from lemon and rosemary, Emmet's Elixir is key to protecting your butcher block investment.

#31449 Ship. Wt. 2 lbs. **\$14.99**



We are always looking for ways to better serve you, our customer. To give you the best possible quality and variety at affordable prices we have teamed up with Bradley Smoker. Just as The Sausage Maker has developed a highly trusted brand with a reputation for quality and customer service, so has Bradley Smokers, which makes this synergy natural and beneficial for ALL.



BRADLEY SMOKER

Available ONLY through The Sausage Maker's catalog, we are excited to offer the Designer Series Bradley Smoker. This sharp looking, improved version of the Original Bradley Smoker can now be shipped directly to your home at no additional cost to you. This smoker makes it easy for anyone to hot and/or cold smoke! Additionally, the Bradley Original smoker can be used as a slow cooker or a slow roasting oven. The new Bradley Original Smoker comes with many new features.

Features include:

- New Stainless Steel Interior. New Rack supports
- Heat control moved to Smoke Generator, which will eliminate moisture damage to switch. • Improved Front Face Plate.
- Improved Electronic components.

- Extra large front feet for added support and stability.
- Generator has removable side panel for ease of cleaning
- Exterior Dim: W17"x D14"x H 31"H-24"W with Generator
- Interior Dimensions: W15"x D11½"x H25½"
- Smoking Area 19" HT useable smoking area above drip tray
- Rack Area: 572sq" (4 x 11 x 13)
- Cooking Element Watts: 500 • Smoking Element Watts: 125
- Power 120 V 50 - 60 Hz, 5.5 Amps ETL & CE Listed
- Maximum Temperature Range: Ambient-250°F
- Adjustable Racks 4 racks (11" X 13" cooking area)

Comes With:

- 4 removable racks • Drip Bowl • Bottom Tray • Drip Tray

#40120 Dimensional Wt. 74 lbs. \$399.99



BRADLEY SMOKER BISQUETTES *pack of 24 Shipped Wt. 3 lbs.

#41320	Hickory	\$10.99
#41321	Cherry	\$10.99
#41322	Apple	\$10.99
#41323	Pecan	\$10.99
#41324	Alder	\$10.99



BRADLEY WEATHER RESISTANT SMOKER COVER

Protect your Bradley Smoker from the harmful effects of the weather. These heavy-duty covers are made for years of use out in the elements. Measures: 30"H x 24"W x 14"D. Shipped Wt. 2 lbs.

#40223 \$39.99

SMOKERS



100 LB. GAS SMOKER

Our gas unit is specially designed for safety and ease of use. The gas valve incorporates an electronic ignition system and the included smoke generator produces smoke for 3 hours with one sawdust filling! *maximum 10 sets, additional cost \$45 per set.

Features include:

- Control & Sensor accuracy of $\pm 5^{\circ}\text{F}$ variation.
- Temp Range from 50° - 240°F • 2.5" diameter dial thermometer.
- Smoker Generator - 120V Blower Motor .05 Amps. 3,000 RPM, 60 CFM • 31,000 BTU output
- 5 sets of brackets standard

Comes With: 6 V Sticks, Removable Shelving Brackets, & Sawdust Starter

- Inside Dimensions: 68" H x 30 3/4" W x 26" D
- Outside Dimensions: 82 3/4" H x 63 3/4" W (with smoke generator) x 30" D

#45603 \$5,369.99 \$4,825.99

Why Not Go Custom?

Have something else in mind for a large capacity smokehouse that is not featured in this OR any other catalog/retailer?? No problem! We have the machining capability, metalwork expertise and sausagemaking knowhow to build you, your very own CUSTOM SMOKEHOUSE! Just give us the exact dimensions, special features, and we will build it for you. Contact us and we will let you know how we can get your personalized smoker started.

This is the last custom smoker to leave our machine shop (at right). It has about 500lbs. of meat capacity, and stands about 7 1/2 feet tall, 4 feet wide and 4 feet deep. This smoker was also built with French doors and, a ramp up to the smoker for easy loading & unloading.



100 LB. ELECTRIC SMOKER

The smoke generator and blower are built into the unit. The blower keeps the smoke out of the unit until it has properly thickened for efficiency, and then evenly distributes it throughout the unit to impart the unique smoked flavor to all of your meat.

Features include:

- 5,000 Watt, 220 Volt single phase, 18 amp Heating Element
- Electric blower - 3,000 RPM, 60 CFM
- Control & Sensor accuracy of $\pm 5^{\circ}\text{F}$ variation, Temp Range 50° - 250°F .
- 2.5" diameter dial thermometer, Temp Range from 40° - 240°F .

Comes With: 6 V Sticks, Removable Shelving Brackets & Sawdust Starter

- Inside Dimensions: 46 1/2" H x 30 3/4" W x 26" D
- Outside Dimensions: 82 3/4" H x 45" W x 30" D

#45300 \$5,119.99 \$4,599.99



BRADLEY SMOKE GENERATOR

The Stainless Steel Smoke Generator with Adaptor is a highly adaptable unit that allows you to retrofit almost any small structure into a smoke house. The unit consists of two parts. The picture shows the Smoke Generator lugged onto the face-plate of the Adaptor, and the adjustable Adaptor Collar can also be seen. When fitted, the wall of the smoke-house structure fits between the faceplate and the collar and is intended to remain in place permanently while the Smoke Generator can

be easily attached or removed when not in use. Just like all our products, the unit uses Bradley Flavor Bisquettes.

An ideal structure might be an old chest freezer, stood upright, the lid for the door, with an 12.7 cm hole in the side for the adaptor. A blueprint to build your own smokehouse is included with the unit. This product won the coveted Vesta Award in 2003.



#40222 Ship. Wt. 16 lbs. **\$199.99**

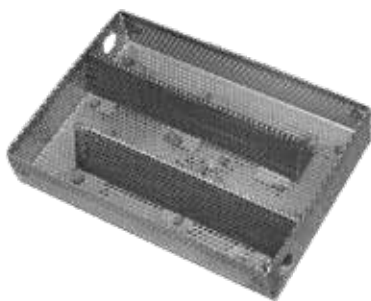
COLD SMOKING TRAY

The perfect companion to any smokehouse or grill. Creates thin blue smoke for over 8 hours on one load of pellets or sawdust. Small butane/propane torch to start smoke recommended, not included.

Outside Dimensions:

8" L x 5 3/8" W x 1 3/8" H.

#44120 Ship Wt. 2 lbs. **\$39.99**



WOOD CHIP VARIETY

Add a sensational subtle flavor to everything you smoke or Bar-B-Que. Choose from either Apple, Cherry, Mesquite or try all three with our variety pack. 1 3/4 lbs. each.

#49311 Apple Ship. Wt. 3 lbs. **\$5.99**
 #49312 Cherry Ship. Wt. 3 lbs. **\$5.99**
 #49313 Mesquite Ship. Wt. 3 lbs. **\$5.99**

Buy All 3 And Save!

#49315 Variety Pack. Ship. Wt. 9 lbs. **\$15.99**

CHERRY OR HICKORY SAWDUST.

#49321 5 lb. Cherry Ship Wt. 6 lbs. **\$9.99**
 #49322 30 lb. Cherry Ship Wt. 30 lbs. **\$49.99**
 #49310 5 lb. Hickory Ship Wt. 6 lbs. **\$9.99**
 #49320 30 lb. Hickory Ship Wt. 40 lbs. **\$49.99**



SMOKE GENERATOR

This Smoke Generator will easily generate enough smoke for a smoke house 4' deep x 4' wide x 7' high. Makes smoke for up to 3 hours with one filling. Driven by 120V Blower Motor .05 Amps. Comes with electric element sawdust starter. Some Assembly Required.

Outside Dimensions: 29 1/4" L x 15" W x 25 1/4" H.

#47100 Dimensional Wt. 97 lbs. ~~\$445.99~~ **\$399.99**

SMOKE PISTOL

We are happy to announce this addition to our line of smoking accessories, the versatile Smoke Pistol allows you to produce controllable smoke when hot smoking OR even cold smoking. The Smoke Pistol is the perfect companion to the Sausage Maker 30 lb. Smoker, which is already equipped with a side slot for quick and easy attaching of the Pistol. (Extension Barrel needed) Cold smoke many varieties of sausage, bacon, brisket, chicken, fish and cheese with ease. Wood Pellet Cartridges Sold Separately.

#42205 Ship. Wt. 3 lbs. **\$54.99**

SMOKE PISTOL CARTRIDGES

#42207 ... Mesquite. Ship. Wt. 2 lbs. **\$7.99**
 #42208 ... Apple Ship. Wt. 2 lbs. **\$7.99**
 #42209 ... Hickory Ship. Wt. 2 lbs. **\$7.99**

BUY ALL FOUR & SAVE!

Pistol & Cartridges

Includes : #42205, #42207, #42208, #42209

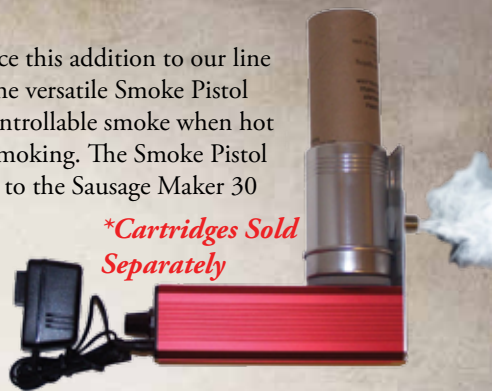
#42206 Ship. Wt. 6 lbs. **\$69.99**

4" EXTENSION BARREL



Replace your standard Smoke Pistol barrel with this extension barrel to get through thicker smoker walls.

#42204 Ship. Wt. 1 lb. **\$7.99**



**Cartridges Sold Separately*



GAS SMOKER COMPONENT KIT

#49900	Gas Heating Assembly Unit	\$312.86
#49300	Smoker Control and Sensor	\$124.99
#49600	2 1/2" Dial Thermometer	\$59.99
#49301	Control and Sensor Housing	\$45.99
#49304	Control Lamp	\$6.99
#47100	Smoke Generator	\$399.99
#41402	6" Diameter Damper and Control	\$49.99
#41408	Gas Burner Hood	\$19.99
#49712	Digital Thermometer	\$24.99

Total Kit Cost: ~~\$1,045.78~~

#49950.....Dimensional Wt. 123 lbs.... **YOUR COST: \$995.78**



GAS SMOKER HEATING ASSEMBLY CAN BE USED TO HEAT A SMOKEHOUSE ABOUT 70" HIGH x 31" WIDE x 26"

31k BTU

GAS SMOKER HEATING ASSEMBLY

#49220	Gas Valve	\$129.99	#49280	Gas Burner	\$69.99
#49230	Pilot Kit	\$34.99	#49290	1/2" Valve	\$9.99
#49250	Thermocouple	\$9.99	#49292	LP Orifice	\$5.99
#49260	Transformer	\$19.99	#49291	Nat Gas Orifice	\$5.99
#49270	Manifold	\$34.99	#49293	Black Nipple	\$3.98
#41409	Burner Support	\$14.99	#49294	Elbow	\$2.99
#49255	Alum. Tubing	\$8.99			

Total Kit Cost: **\$352.86**

#49900.....Ship. Wt. 16 lbs **YOUR COST: \$312.86**



ELECTRIC SMOKER COMPONENT KIT

#49203	Mounting Kit	\$249.96
#49305	Copper Tubing	\$14.99
#49300	Smoker Control and Sensor	\$124.99
#49301	Control and Sensor Housing	\$45.99
#49600	2 1/2" Dial Thermometer	\$59.99
#49304	Control Lamp.	\$6.99
#49712	Digital Thermometer	\$24.99
#41402	6" Diameter Damper and Control	\$49.99
#43200	Sawdust Box	\$49.99
#47105	Electric Element Sawdust Starter	\$15.99

Total Kit Cost: ~~\$643.87~~

#49150.....Dimensional Wt. 65 lbs..... **YOUR COST: \$613.87**



MOUNTING KIT

#49100	Heating Element, 220V, 5000W	\$59.99
#49101	Element Housing, S/S, 5" x 18"	\$39.99
#49200	Motor for 100 Lb. Capacity Smoker	\$119.99
#49201	Motor Housing, S/S, 14"x 11" x 4"	\$49.99

Total Kit Cost : **\$269.96**

#49203.....Ship. Wt. 18 lbs..... **YOUR COST: \$249.96**



SMOKER CONTROL BOX

Now you can buy the whole Smokehouse Control Box already assembled and ready for use on your 100 lb. Smoker Control box includes:

- (#49300) Smokehouse Control and Sensor
- (#49304) Control Lamp
- (#49600) 2 1/2" Dial Thermometer
- (#49301) Stainless Steel Housing

#49308 .. 220V.....Ship. Wt. 5 lbs. \$265.99

#49309 .. 110V.....Ship. Wt. 5 lbs. \$265.99

CONTROL HOUSING

Protect your smokehouse control & sensor (2 1/2" Dial Thermometer) by purchasing this housing designed to fit smokehouse supply components. Made from Stainless Steel.

Dimensions: 10 1/4" H x 5 1/4" W x 5" Depth

#49301Ship. Wt. 3 lbs. \$45.99



2 1/2" DIAL THERMOMETER

Comes with 4ft. of cable!

For extra thick smokehouse walls.

Temperature range from:

40° - 240°F (10°C to 115°C). For gas and electric smokers. 2 1/2" diameter, 4" probe, 48" cable, Recalibratable.

#49600 Ship. Wt. 2 lbs. \$59.99



SMOKEHOUSE CONTROL & SENSOR

Temperature Range 50° to 250°F.

The accurate way to control the heat in your smokehouse.

This control and sensor has an incredible accuracy of +/- 5°F variation. Can be used with 120V or 240V current with a maximum of 20 AMPS. Length of sensor is

4' 5" long. Can be used with either electric or gas fired smokers.

Dimensions: 3 1/4" x 2 1/2".

#49300Ship. Wt. 1 lb.....\$124.99

HELPFUL RESOURCE



MEAT SMOKING & SMOKEHOUSE DESIGN

Nearly every page contains a photo, illustration, chart or drawing to make sure the reader fully understands each step. Inside you will find very detailed section on building your own smokehouse. Whether from drums, brick, barrels, concrete blocks or wooden box-frame smokers plus a few "in-ground" smokers.

#71515Ship. Wt. 2 lbs. \$19.95

LOOKING FOR A UPGRADE OR JUST A REPLACEMENT?

REPLACEMENT CONTROL BOX FOR 20 AND 30 LBS. ANALOG SMOKEHOUSE

Upgrade your analog 20 or 30 lb. smoker to a digital control box. Convert your analog smoker to the pinpoint accuracy of a digital control box. Simply plug the power cord from your analog smoker into the outlet of this replacement control box and mount it on the side of your smoker. Make sure to plug the control box into a 110V wall outlet and you're ready to enjoy the convenience of digital accuracy and display. The difference between analog and digital comes down to the quality, longevity & accuracy. This unit comes with 2 temperature probes, one for inside air temperature to regulate the temperature, and one meat probe to monitor your products internal temperature. 110V

Dimensions: 10" H x 4 1/4" W x 5 1/2" Depth.

#49307Ship. Wt. 5 lbs. \$245.99



DIGITAL TEMPERATURE CONTROLLER

Install a digital temperature controller into your analog smoker; or replace an existing controller on your digital smoker with this Temperature Controller. This digital controller can be used for any heating or cooling application and is programmable to 1/10 of a degree. Display temperature in Fahrenheit or Celsius scale.

#41901Ship. Wt. 1 lb.....\$125.99

CONTROL PLATE

This is an indispensable item that allows you to receive a precise temperature reading on what's occurring inside the sausage and smokehouse without opening the door which can prolong the smoking and cooking process. Stainless Steel Double control plate equipped with 2 thermometers, each with its own probe and 4 feet of cable.



#49740Ship. Wt. 3 lbs. \$49.99

FIFTH BURNER

Single Burner - Tubular heating element lifts up for easy cleaning of chrome drip pans. Fully adjustable temperature controls. 120V - 1000W.

Includes: 3 ft. cord. Dimensions: 11 1/2" L x 11 3/8" W x 3" H. 5 1/2" Diameter Heating Element, 7 3/16" Diameter Drip Pan.

#42201Ship. Wt. 4 lbs.\$29.99



SINGLE BURNER CAMPING STOVE

- Portable Design For Hunters and Campers
- Auto Ignite Design
- Steel Construction with Cast Iron Burner

- Runs on liquid Propane Gas • Adjustable Burner Provides 12,000 - 13,500 BTUs • Non-slip rubber feet

#42210Ship. Wt. 8 lbs.\$17.99



(A) CAST IRON STOVE

- Cast iron frame and burner • Runs on liquid propane (LP)
- 15,000 BTU • Dimensions: 11" x 11" x 5"

#42211Ship. Wt. 9 lbs.\$21.99

(B) REGULATOR HOSE KIT

- Connects LP Tanks and Cylinders • Type 1 5/8" MIP.
- CSA Approved • 5 ft. length

#42212Ship. Wt. 2 lbs.\$24.99



(A) 20 LB. HEATING ELEMENT:

110V, 1000 Watt, Heating Element 7 1/4" diameter Complete with Chrome Plated Drip Pan. Thermostat not included.

#41900Ship. Wt. 2 lbs.\$29.99

(B) 50 LB. HEATING ELEMENT

220V, 2100 Watts, 9 3/4" dia. heating element Complete with Terminal Block and Chrome Plated Drip Pan

#41516Ship. Wt. 3 lbs.\$49.99

(C) HEATING ELEMENT

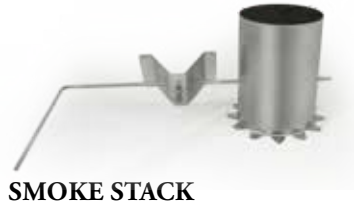
220V, 5000W. Dim.: 15" L x 4" D x 4" W

#49100Ship. Wt. 3 lbs.\$59.99

(D) ELEMENT HOUSING

Stainless Steel, 5" x 18"

#49101Ship. Wt. 5 lbs.\$39.99



SQUARE SMOKE STACK

4" dia. 8" Tall with Damper
Stainless Steel Ship. Wt. 3 lbs.

#40420\$16.99

100LB SMOKE STACK

Stainless steel smoke stack, to be used on 100 lb. Smokers. Dimensions: 6" Diameter, 8 1/2" H. Damper is 3 1/2" from bottom of stack, rod is 23 1/2" long, bracket is 2 1/2" H.

#41402Ship. 1 lb.\$49.99

HICKORY WOOD DOWEL

Dimensions: 3/4" dia. 16 3/8" length. For 20 lb. & 30 lb. Smoker.

#41200Ship. 1 lb.\$1.99

V STICKS FOR 20 LB. SMOKER

V-Shaped and made of 304 stainless steel. Easy to clean, with no sharp edges. Ideal for heavy products such as hams.

#40202Ship. 2 lbs.\$2.99



ELECTRIC ELEMENT STARTER

Can be used with charcoal or sawdust. Operates on 110v at approx 1,000°F

#47105Ship. 1 lb.\$15.99

A



B



(A) SAWDUST PANS - Stainless Steel

#416008" Dia. 1 1/4" H Ship. 2 lbs.\$11.99

#4160212" Dia. 1 1/2" H Ship. 3 lbs.\$19.99

(B) SAWDUST BOX - Stainless Steel

Dimensions: 11" L x 11" W x 8" H

#432008" Dia. 1 1/4" H Ship. 7 lbs.\$49.99



(A) DRIP GUARD FOR 20 LB. SMOKER

• 6" Dia. 3" height without legs. Legs approx. 6 1/2" L.

#41403Ship. 2 lbs.\$9.99

(B) HEAT DIFFUSER 20 LB. SMOKER

• 8" Diameter 3" height without legs. Legs approx. 6 1/2" L.

#41406Ship. 2 lbs.\$14.99

(C) HEAT DIFFUSER 50 LB. SMOKER

• 13 1/2" Dia. 5" H w/out legs. Legs approx. 9 1/2" L & adjustable to size.

#41407Ship. 3 lbs.\$49.99

THERMOMETERS



*Easily Test
Temperature
While Smoking!*



REMOTE SMOKER THERMOMETER

Featuring an alarm that will alert you when a temperature has been surpassed. Receiver has backlight for night use, a belt clip and built-in stand, the transmitter has a removable wire stand for optional hanging. Can be used in grills or ovens. Batteries included.

#49739 Ship. Wt. 2 lbs. \$59.99

HEAVY DUTY DIGITAL THERMOMETER

8" stem probe for inserting into the meat and other probe is for measuring smokehouse air temperature. Features include: 9 Volt battery included. Cable length: 47". Case: 5 1/4" x 6 3/4". Backlit LCD Screen. Water Resistant. Includes Data Hold function. Temperature Range: -125° to 500°F.

#49725 Ship. Wt. 1 lb. \$139.99

DIGITAL THERMOMETER WITH TIMER

Comes with special saucepan probe attachment and 4 ft. cable. Digital memory stores high & low temperature. Counter top or magnetic surface mount. Temp range: 14° F to 392° F.

#49712 Ship. Wt. 1 lb. \$24.99



New

QUICK READ DIGITAL THERMOMETER

- Temperature Range: -58/572 °F
- Quick Tip rapid response
- Hold Function
- Stainless Steel stem
- °C / °F
- Max/Min temperature button
- Plastic Covering Cap

#42121 Ship. Wt. 1 lb. \$14.99



REFRIGERATOR THERMOMETER

- Stainless steel construction
- -20°F-80°F range
- +/- 2 division accuracy
- Hangs or stands
- One year limited warranty

#42124 Ship. Wt. 1 lb. \$5.99



OVEN THERMOMETER

- Stainless steel construction
- 100°F-600°F range
- +/- 50 division accuracy
- Hangs or stands
- One year limited warranty

#42125 Ship. Wt. 1 lb. \$5.99



***CLOSE UP TO
SHOW DIAL FACE
NOT TO SCALE**

1 3/4" DIAL THERMOMETER 8" STEM

No need to open the smoker to check temperature. Temperature range from 0° to 220°F. 8" Stem for extra thick smoke house walls. A must when smoking meats or sausage. NSF Approved.

#49500 Ship. Wt. 1 lb. \$19.99



***CLOSE UP TO
SHOW DIAL FACE
NOT TO SCALE**

12" STEM THERMOMETER

Dishwasher safe, clip included, adjustable temperature maker/indicator, 2" dial face, 12" stem. Also great for deep frying or candy making.

Temperature Range: 50°-550°F.
Accuracy: ±1° division, 5° div.

#49503 Ship. Wt. 1 lb. \$15.99



New

BABY DIAL THERMOMETER

- 4 7/8" stem.
- 1" dial face
- Temperature Range: 0°- 220°F.
- Plastic Stem Cover
- Thermometer clip

#42102 Ship. Wt. 1 lb. \$5.99

SAUSAGE MAKING KITS

STARTER KIT #1

#50510	5lb Sausage Stuffer	\$125.99
#91160	Summer Sausage Seasoning	\$9.99
#91200	Breakfast Sausage Seasoning	\$7.99
#91800	Italian Mild-Sausage Seasoning	\$6.99
#21700	Home Pack	\$5.99
#72101	DVD	\$19.99
#71200	G.S.R Book	\$29.99

Total Kit Cost: **\$206.93**
#81501..... Ship. Wt. 25 lbs..... YOUR COST: \$189.99
SAVE \$16.94



STARTER KIT #2

#60201	#8Electric Meat Grinder	\$109.99
#91160	Summer Sausage Seasoning	\$9.99
#91200	Breakfast Sausage Seasoning	\$7.99
#91800	Italian Mild-Sausage Seasoning	\$6.99
#21700	Home Pack	\$5.99
#72101	DVD	\$19.99
#71200	G.S.R Book	\$29.99

Total Kit Cost: **\$190.93**
#81502..... Ship. Wt. 27 lbs..... YOUR COST: \$165.93
SAVE \$25



STARTER KIT #3

#50510	5lb Sausage Stuffer	\$125.99
#60201	#8Electric Meat Grinder	\$109.99
#91160	Summer Sausage Seasoning	\$9.99
#91200	Breakfast Sausage Seasoning	\$7.99
#91800	Italian Mild-Sausage Seasoning	\$6.99
#21700	Home Pack	\$5.99
#72101	DVD	\$19.99
#71200	G.S.R Book	\$29.99

Total Kit Cost: **\$316.92**
#81503..... Ship. Wt. 39 lbs..... YOUR COST: \$289.99
SAVE \$26.93



STUFFERS

- Stainless Steel cylinder - 18ga 304 Grade
- 3 plastic stuffing tubes (1 1/16", 7/8", 1 1/4")
- Food Grade plastic piston with Duro-Nitrile "O"-Ring
- Stainless Steel base has 1/2 dia hole on each corner
- Stainless Steel Pressure Relief Valve reduces blowout of casing during stuffing.



A



B



C

New



15 LB. SAUSAGE STUFFER

- Stainless steel cylinder and base
- Chrome plated cast iron frame
- Chrome plated steel crank with polypropylene handle
- Includes 3 stuffing tubes; 1", 3/4", 1/2" sizes
- Stuffer Dimensions: 16" x 13" x 21"
- Pressure release valve
- Steel pinion and bevel gears

#51510Ship. Wt. 28 lbs. ~~\$309.99~~ **\$274.99**

(A) 5 LB. SAUSAGE STUFFER

This model features a Stainless Steel Cylinder, Threaded Rod, Base, Air Valve and a Chrome Plated Frame.

#50510Ship. Wt. 12 lbs. ~~\$139.99~~ **\$125.99**

(B) 5 LB. DELUXE SAUSAGE STUFFER

This stuffer is made entirely of 304 grade stainless steel with heavy-duty plastic components. The exclusively designed frame is constructed of stainless steel to improve the unit's strength, and we build the base larger and equip it with four bolt-ready holes to further improve stability by securing the stuffer to a butcher block.

#50501Ship. Wt. 12 lbs. ~~\$335.99~~ **\$299.99**

(C) 15 LB. SAUSAGE STUFFERS

Commercial Strength Sausage Stuffer for the home user. For medium to large size jobs, this stuffer combines the best of both the 5lb. & 25lb. capacity stuffers. The Sausage Maker is proud to introduce another innovative product engineered and manufactured in our facility in Buffalo, New York. This exclusively designed American made Stuffer is constructed from 304 grade stainless steel to improve the unit's strength and stability.

Product Dimensions:

- Cylinder Dimensions: 9 1/2" H x 7 3/8" dia.
- Overall Height: 10" x 11 1/2" x 19"

#51509 ...15lb StufferShip. Wt. 26 lbs. . ~~\$475.99~~ **\$425.99**

ALL MODELS COME WITH:

- Stainless Steel Cylinder – 18ga, 304 Grade
- Stainless Steel Base with holes for attachment to tabletop
- 3 Plastic Stuffing Tubes: 11/16", 7/8", 1 1/4"
- Precision made steel gears
- Food-grade plastic piston
- USDA Approved



- Bracket Support comes with 30 lb. Stuffer Only. Support Brackets with U-Bolts Ship Wt. 5 lbs.

#P53001-25\$69.99



GEAR REDUCTION SAUSAGE STUFFERS

Crank down slowly to stuff sausage with little exertion on one gear, then crank back up quickly to reload the cylinder on the faster gear. Both stuffing tubes and locknut from your 15 lb. model work with these new models. All of our geared models feature an innovative cylinder locking system on the base to prevent shifting during use.

MANUAL/ELECTRIC SAUSAGE STUFFERS

Remarkably quiet yet powerful enough to push sausage sticks through a tiny 3/8" tube without a problem.

- Speed Control Dial-Work at your comfort level.
- Foot Pedal or Push-Button Control
- "Auto Up" button your stuffer starts working instantly.
- Limit Switch- Stuffer automatically shuts off when the piston is either raised all the way for filling or when it is lowered completely after the casing is stuffed.
- Safety Features- Motor housing is completely enclosed.

Dimensions:

- Cylinder Dimensions: (20 lb.) 13" H x 7 3/8" dia.
(25 lb.) 17" H x 7 3/8" dia. (30 lb.) 20 3/4" H x 7 3/8" diameter.
- Overall Height: (20 lb.) 24 3/4" (25 lb.) 28 1/2" (30 lb.) 33"
- Base Dimensions: 16" L x 10 1/2" W

#52001	20 lb. Stuffer	Ship Wt. 54 lbs.	\$1,114.99	\$999.99
#52501	25 lb. Stuffer	Ship Wt. 57 lbs.	\$1,209.99	\$1,086.99
#53001	30 lb. Stuffer	Ship Wt. 64 lbs.	\$1,329.99	\$1,192.99
#52002	20 lb. Electric Shipped by Truck		\$3,334.99	\$2,999.99
#52502	25 lb. Electric Shipped by Truck		\$3,479.99	\$3,131.99
#53002	30 lb. Electric Shipped by Truck		\$3,584.99	\$3,224.99

STUFFERS



PLASTIC STUFFING TUBES FOR 5 LB. STUFFERS

Diameter is 1 1/16" at the connecting point to stuffer. 6" tube length with 5/8", 3/4", & 1" opening where casings are applied. Sold in sets of 3 only. Can also be used for the Choprite, Porkert, Enterprise and old TSM 3 lb. stuffers. Ship Wt. 1 lb.

FOR 15, 20, 25 AND 30 LB. STUFFERS

2" at the connecting point to stuffer. 7 1/2" tube length with 5/8", 7/8" & 1 1/16" opening. Sold in sets of 3. Tubes can also be used for F. Dick Stuffers.

#56100 5 lb. Stuffer - 5/8", 3/4", & 1"\$24.99

#5620015-30 Stuffer - 5/8", 7/8" & 1 1/16".....\$39.99

STAINLESS STEEL STUFFING TUBES FOR 5 LB. STUFFERS

These stuffing tubes can also be used for Porkert 3 lb. stuffers.

#56101 1/2" O.D. x 7 1/2" Ship Wt 1 lb.\$21.99

#56102 3/4" O.D. x 7 1/2" Ship Wt 1 lb.\$21.99

#56103 1 1/4" O.D. x 7 1/2" Ship Wt 1 lb.\$21.99

#56104 SET OF 3 Ship Wt 4 lbs.\$59.99

STAINLESS STEEL STUFFING TUBES FOR 15, 20, 25 AND 30 LB. STUFFERS

These stuffing tubes can also be used for F. Dick Stuffers.

#56215 1/2" O.D. x 7 1/2" Ship Wt 1 lb.\$24.99

#56216 3/4" O.D. x 7 1/2" Ship Wt 1 lb.\$24.99

#56219 1" O.D. x 7 1/2" Ship Wt 1 lb.\$24.99

#56217 1 1/4" O.D. x 7 1/2" Ship Wt 1 lb.\$24.99

#56220 SET OF 4 Ship Wt 4 lbs.\$89.99

GRINDERS



#10 ELECTRIC MEAT GRINDER

This grinder in particular is perfect for the home kitchen that occasionally grinds 10-20 lbs. of meat at a time.

- Storage compartments for two extra grinding plates and the power cord.
- On/Off/Reverse & Circuit Breaker Buttons
- 350 Watt Motor • UL Listed
- Fully Equipped with the following Accessories:
- Three (3) Grinding Plates:
Fine ($\frac{1}{8}$ "), Medium ($\frac{3}{16}$ ") & Coarse ($\frac{5}{16}$ ")
- 1 Stainless Steel Cutting Blade
- Three (3) Stuffing Tubes:
Small ($\frac{1}{2}$ "), Medium ($\frac{3}{4}$ ") and Large ($\frac{7}{8}$ ") Diameter.

NOT RECOMMENDED FOR GRINDING BONES

#64106Ship. Wt. 17 lbs. ~~\$145.99~~ **\$129.99**



HIGH PERFORMANCE GRINDERS

For A Strong Performance, You've Come To The Right Place



PRO-CUT 12 MEAT GRINDER

- $\frac{3}{4}$ HP Motor (110V/60Hz)
- Practical grinding system can be easily disassembled
- Stainless Steel Construction
- Powerful Oil Bathed Steel Gear Transmission
- Feeding Area Only 2" for Safety
- **Dimensions:**
13" W x 20" H x 22 $\frac{3}{4}$ " D
- **Capacity : 400 lbs. /hr**

#60208 Shipped by Truck \$739.99



PRO-CUT 22 MEAT GRINDER

- 1 HP Motor (110V/60Hz)
- Washerless Grinding System for extended unit life
- Stainless Steel Construction
- Powerful Oil Bathed Steel Gear Transmission
- **High Capacity Head**
- **Dimensions:**
16 $\frac{1}{2}$ " W x 26" H x 33" D
- **Capacity : 1700 lbs. /hr**

#60209 Shipped by Truck \$1,299.99



PRO-CUT 32 MEAT GRINDER

- 3 HP Motor 220V
- Stainless Steel Cabinet and Tray
- Strong Cast Iron Parts with Dip Tin Plating
- Powerful Oil Bathed Steel Gear Transmission
- Equipped with Deflector on Head
- **Dimensions:**
14" W x 25" H x 47 $\frac{1}{2}$ " D High
- **Capacity : 3300 lbs. /hr**

#60210 Shipped by Truck \$2,799.99

GRINDERS

#8 ELECTRIC MEAT GRINDER

Introducing our New High Quality #8 Grinder! Thoroughly tested with excellent results, we are excited to carry this premium home kitchen grinder in our catalog. A small kitchen-counter 'foot-print', vibrant Red housing exclusively designed for The Sausage Maker and 400W motor make it a powerful kitchen-friendly workhorse. Innovative "Stuff" function slows auger speed to allow for sausage stuffing with less smearing. Comes equipped with a cam-locking mechanism for quick and tight securing of grinder head to motor housing.

NOT RECOMMENDED FOR GRINDING BONES

Also Includes:

- 3 Stainless Steel Plates & Cutting Knife
- Food Pusher that doubles as an accessory container
- 2 Plastic Stuffing Tubes
- Resettable Overload Fuse
- Power Cable Storage
- Electrical Specifications: 120V/400W/60Hz
- Dimensions: 12" L x 7 3/4" W x 14 5/8" (with hopper)

#60201 Ship. Wt. 13 lbs. ~~\$125.99~~ **\$109.99**

**WE HAVE THE PERFECT MEAT GRINDER TO
SUIT ANYONE'S NEED AND BUDGET**



#32 ELECTRIC STAINLESS STEEL MEAT GRINDER

Electrical:

- 220V-240V/60Hz 1 phase ,1500Watt.
- 2HP Capability: 705 lbs. of meat per hour
- No Reverse
- Dimensions: 11" W x 26 1/2" D (With Head) x 19 5/8" H (With Tray)
- CE Approved

#64107 Shipped by Truck ~~\$1,449.99~~
Discount Price: **\$1,299.99**

#22 ELECTRIC STAINLESS STEEL MEAT GRINDER

Electrical:

- 110V/60Hz, 1100Watt.
- 1.5HP Capability: 550 lbs. of meat per hour
- Reverse Geared
- 9 1/2" W x 18 3/4" D (With Head) x 21" H (With Tray)
- CE Approved

#64103 Ship. Wt. 86 lbs. ~~\$669.99~~
Discount Price: **\$599.99**

#12 ELECTRIC STAINLESS STEEL MEAT GRINDER

Electrical:

- 110V/60Hz, 735Watt.
- 1HP Capability: 330 lbs. of meat per hour
- Reverse Geared
- Dimensions: 8 5/8" W x 15 1/2" D (With Head) x 17 7/8" H (With Tray)
- CE Approved & ETL

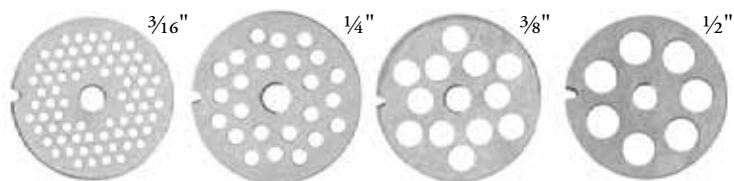
#64102 Ship Wt. 73 lbs. ~~\$559.99~~
Discount Price: **\$499.99**

FOR A WIDE RANGE OF MEAT GRINDING ACCESSORIES VISIT US ONLINE AT www.sausagemaker.com/grinderaccessories.aspx



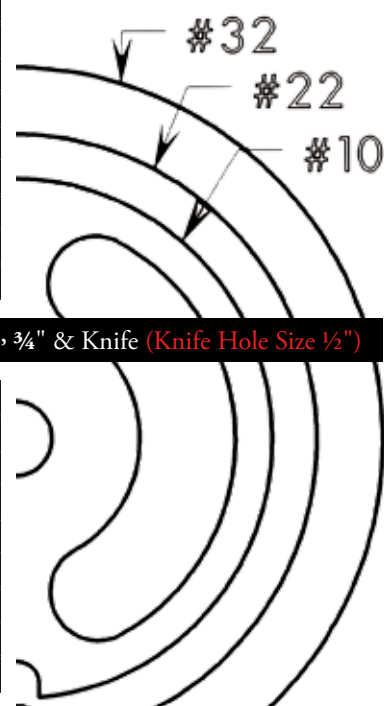
#8 GRINDER PLATES (2 7/16" DIAMETER WITH 3/8" CENTER HOLE) (KNIFE HOLE SIZE 1 3/32")

SIZE		CARBON STEEL		STAINLESS STEEL	
3/16"	4.6mm	#60810	\$11.99	#60811	\$13.99
1/4"	6mm	#60820	\$11.99	#60821	\$13.99
3/8"	10mm	#60830	\$11.99	#60831	\$13.99
1/2"	12mm	#60840	\$11.99	#60841	\$13.99
KNIFE		#60860	\$9.99	#60851	\$11.99



#10 GRINDER PLATES (2 3/4" diameter with 3/8" center hole) *Plate Sets include: 3/16", 1/4", 3/8", 1/2", 3/4" & Knife (Knife Hole Size 7/16")

SIZE		CARBON STEEL		STAINLESS STEEL		STAINLESS STEEL W/ HUB	
3/16"	4.6mm	#61010	\$9.99	#61011	\$14.99	#61081	\$16.99
1/4"	6mm	#61020	\$9.99	#61021	\$14.99	#61082	\$16.99
3/8"	10mm	#61030	\$9.99	#61031	\$14.99	#61083	\$16.99
1/2"	12mm	#61040	\$9.99	#61041	\$14.99	#60415	\$16.99
3/4"	19mm	#61050	\$9.99	#61051	\$14.99	#60416	\$16.99
SPACER		#61089	\$10.99	#61085	\$15.99		
KNIFE		#61060	\$10.99	#61061	\$15.99		
*SET		#61070	\$45.99	#60419	\$69.99		



#22 GRINDER PLATES (3 1/4" diameter with 7/16" center hole) *Plate Sets include: 3/16", 1/4", 3/8", 1/2", 3/4" & Knife (Knife Hole Size 1/2")

SIZE		CARBON STEEL		STAINLESS STEEL		STAINLESS STEEL W/ HUB	
3/16"	4.6mm	#62210	\$12.99	#62211	\$16.99	#62281	\$18.99
1/4"	6mm	#62220	\$12.99	#62221	\$16.99	#62282	\$18.99
3/8"	10mm	#62230	\$12.99	#62231	\$16.99	#62283	\$18.99
1/2"	12mm	#62240	\$12.99	#62241	\$16.99	#60429	\$18.99
3/4"	19mm	#62250	\$12.99	#62251	\$16.99	#60430	\$18.99
SPACER		#62289	\$12.99	#62285	\$17.99		
KNIFE		#62260	\$12.99	#62261	\$17.99		
*SET		#62270	\$55.99	#60432	\$79.99		

#32 GRINDER PLATES (3 15/16" diameter with 1/2" center hole) *Plate Sets include: 3/16", 1/4", 3/8", 1/2", 3/4" & Knife (Knife Hole Size 9/16")

SIZE		CARBON STEEL		STAINLESS STEEL		STAINLESS STEEL W/ HUB	
3/16"	4.6mm	#63210	\$15.99	#63211	\$19.99	#63281	\$21.99
1/4"	6mm	#63220	\$15.99	#63221	\$19.99	#63282	\$21.99
3/8"	10mm	#63230	\$15.99	#63231	\$19.99	#63283	\$21.99
1/2"	12mm	#63240	\$15.99	#63241	\$19.99	#60445	\$21.99
3/4"	19mm	#63250	\$15.99	#63251	\$19.99	#60446	\$21.99
SPACER		#63289	\$15.99	#63285	\$19.99		
KNIFE		#63260	\$15.99	#63261	\$19.99		
*SET		#63270	\$65.99	#60447	\$99.99		

GRINDER PLATE
SHIP WEIGHTS: 1 lb. Each

PLATE SET
SHIP WEIGHTS: 3 lbs. Each

***PLATE SETS INCLUDE:**
3/16", 1/4", 3/8", 1/2", 3/4" & Knife

GRINDERS

#22 STAINLESS STEEL MEAT GRINDER

Dimensions: 9 1/2" L x 5" W x 7 1/4" H, 9 1/4" Handle.

Comes with: 3/8" grinding plate, knife, and 1/2", 3/4", 7/8" Plastic Stuffing tubes.

#61222 Ship. Wt. 15 lbs. ~~\$154.99~~ **\$129.99**

#10 STAINLESS STEEL MEAT GRINDER

Dimensions: 7 3/4" L x 4 1/4" W x 13" H, 8" Handle.

Comes with: 3/16" and 3/8" grinding plates, knife, and 1/2", 3/4", 7/8" Plastic Stuffing tubes.

#61210 Ship. Wt. 11 lbs. ~~\$114.99~~ **\$99.99**

STAINLESS STEEL STUFFING TUBES FOR MEAT GRINDERS

ITEM #	PRODUCT	PRICE
#60895	#8 - 1/2" O.D.x 7 1/4"	\$16.99
#60890	#8 - 3/4" O.D.x 7 1/4"	\$17.99
#60893	#8 - 1 1/4" O.D.x 7 1/4"	\$18.99
#60899	Set of 3	\$49.99
#61095	#10 - 1/2" O.D.x 8 5/8"	\$17.99
#61090	#10 - 3/4" O.D.x 8 5/8"	\$18.99
#61093	#10 - 1-1/4" O.D.x 8 5/8"	\$19.99
#61099	Set of 3	\$49.99

Individual Tubes Ship Weight 1 lb.

Sets Ship Weight 2 lbs.

ITEM #	PRODUCT	PRICE
#62295	#22 - 1/2" O.D.x 8 5/8"	\$18.99
#62290	#22 - 3/4" O.D.x 8 5/8"	\$19.99
#62293	#22 - 1-1/4" O.D.x 8 5/8"	\$21.99
#62299	Set of 3	\$49.99
#63295	#32 - 1/2" O.D.x 8 5/8"	\$19.99
#63290	#32 - 3/4" O.D.x 8 5/8"	\$20.99
#63293	#32 - 1-1/4" O.D.x 8 5/8"	\$21.99
#63299	Set of 3	\$49.99



3 QT. STAINLESS STEEL FOOD BOWL

The perfect fit for your #10 grinder. Made of food grade stainless steel. 9 1/2" diameter.

#31299 Ship. Wt. 1 lb. **\$4.99**

EASY WRENCH

For tightening locknut of Meat Grinders.

Made from Stainless Steel

#61005#10..... Ship. Wt. 1 lb.**\$17.99**

#62205#22..... Ship. Wt. 1 lb.**\$18.99**

#63205#32..... Ship. Wt. 1 lb.**\$19.99**



LUBRICATING GREASE

NSF H-1 Registered (Meets USDA 1998 Guidelines). This grease is highly recommended to ensure long life of threaded rods and gears of all sausage stuffers and meat grinders. 14 oz. can.

#31410 Ship. Wt. 1 lb.**\$16.99**

SILICONE LUBRICATING SPRAY

USDA approved food grade. Use on all equipment that comes in direct contact with food. Great for grinding plates, knives, bare threads of meat grinders, hand meat saw blades and cutlery. 13 fluid ounces.

#31420 Ship. Wt. 2 lbs.**\$12.99**



MEAT PUSHER

Constructed from food grade plastic. 1 5/8" diameter. Total length approx. 8 5/8". Length under collar 4 1/4". Available ONLY in White

#61079 Ship. Wt. 1 lbs.**\$7.99**



STUFFING TUBE CLEANING BRUSH

Clean stuffing tubes easy. 1" dia nylon brush 12" long.

#31463 Ship. Wt. 1 lb.**\$2.99**



GRINDER PLATE CLEANING BRUSH KIT

4 piece cleaning brush set. great for cleaning out grinding plates and stuffing tubes.

#31462 Ship. Wt. 1 lb.**\$4.99**



VARIETY BRUSH KIT

The 6 nylon brushes clean stuffing tubes and every grinder plate in your collection. The bristles collapse to fit inside even the smallest holes and push out any meat leftover from processing.

#31464 Ship. Wt. 1 lb.**\$10.99**



Meat Mixers are a wonderful addition to any sausage maker's arsenal. Stainless Steel Meat Mixers are the solution to mixing meat by hand.

COMMERCIAL MEAT MIXER

The four (4) rotating blades easily blend in your ingredients to a thoroughly mixed end-product. Equipped with a Rotate, Reverse and OFF function. Several safety mechanisms ensure efficient mixing without endangering the operator. Three (3) openings allow for introduction of ingredients into mixer during operation. The mixing tub is capable of tilting 90° for easy unloading and cleaning.

110 lb. Capacity

Power: 110V/60Hz Output: 1.5 HP Net Wt: 352 lbs.

Dimensions: 32" W x 19 1/2" D x 40" H

220 lb. Capacity

Power: 220V/60Hz Output: 2 HP Net Wt: 449 lbs.

Dimensions: 39" W x 22" D x 43" H

#44145 110lb. Shipped by Truck. ~~\$2,585.99~~ **\$2,325.99**

#44146 220lb. Shipped by Truck. ~~\$3,695.99~~ **\$3,325.99**



Larger 220 lb. Model



Meat Mixer Blades



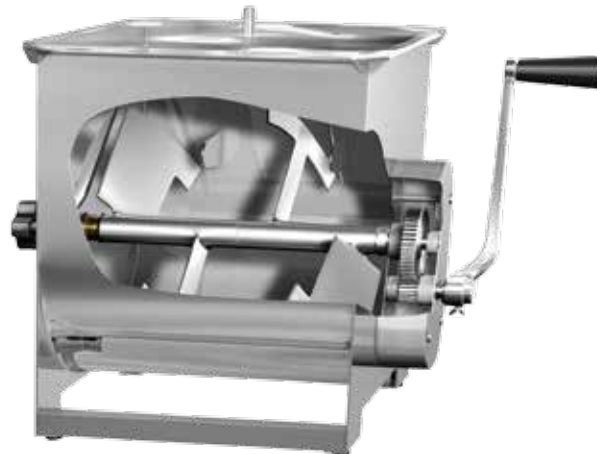
Easy-to-Use Controller



20 LB. STAINLESS STEEL MEAT MIXER

- Polished 304 Stainless Steel Structure and Tank exterior
- Clear Food Grade Plastic Lid
- Removable Paddle (for easy discharge and cleaning)
- Minimum Capacity: 10 lbs.
- Tank Dimensions: 11 1/4" H x 9" W x 11" L
- Overall Dimensions: 12 1/2" H x 9" W x 11 L

#44100Ship. Wt. 15 lbs. ~~\$149.99~~ **\$129.99**



50 LB. STAINLESS STEEL MEAT MIXER

- Polished 304 Stainless Steel Structure and Tank exterior
- Clear Food Grade Plastic Lid
- Removable Paddle (for easy discharge and cleaning)
- Minimum Capacity: 25-30 lbs.
- Tank Dimensions: 11 1/4" H x 9" W x 11" L
- Overall Dimensions: 12 1/2" H x 9" W x 11 L

#44155 ... Dimensional Wt. 35 lbs. ... ~~\$299.99~~ **\$269.99**



HAMBURGERS MADE EASY



(A) THE DELUXE PATTY MACHINE

Turn your prepped meatballs into evenly round hamburger patties with quick pull of the lever. Makes 4" diameter patties, $\frac{3}{4}$ " thick.

Dimensions: 9 $\frac{3}{4}$ " x 7 $\frac{1}{2}$ " x 10 $\frac{3}{4}$ ".

#81348 Ship. Wt. 15 lbs. \$145.99

(B) STAINLESS STEEL HAMBURGER MOLD

Made from top quality stainless steel for years of trouble free service. Fully adjustable up to 1 $\frac{1}{8}$ " with a set diameter of 4 $\frac{1}{8}$ ". Make up to $\frac{1}{2}$ lb. hamburgers (single). Dishwasher safe.

#81377 Ship. Wt. 4 lbs. \$69.99

(C) DOUBLE HAMBURGER PRESS

Makes 1 lb. burgers. Made of solid aluminum that's easy to clean. Non-stick coated surface. Adjust the burger from less than $\frac{1}{4}$ " up to 1 $\frac{1}{2}$ " thick. Set diameter of 4 $\frac{1}{2}$ ".

#81346 Ship. Wt. 5 lbs. \$35.99

SINGLE HAMBURGER PRESS

The thickness is adjustable up to 1 $\frac{1}{2}$ " with a set diameter of 4 $\frac{1}{2}$ ".

#81345 Ship. Wt. 3 lbs. \$22.99

MEAT CUBER MOTOR

This attachment is the perfect addition to your meat processing equipment. Dimensions: 5.1" x 6.5" x 9.4"

Used with #31260 meat cuber

#31259 Ship. Wt. 5 lbs. \$69.99

(E) PATTY PAPER

Over 1000 5 $\frac{1}{2}$ " x 5 $\frac{1}{2}$ " sheets for freezing. That is 200 more for the same price. Grease, water and moisture repellent.

#31100 Ship. Wt. 2 lbs. \$12.99

ROUND PATTY PAPER

4" diameter. 1,000 Sheets. Fits Item #81348

#31102 Ship. Wt. 1 lbs. \$15.99

STAINLESS STEEL MEAT CUBER

Maximize the taste of your tougher grade of meats with this hand operated cuber. Disassembles for easy cleaning. 6 $\frac{1}{4}$ " x 1" mouth opening. **Dimensions:** 16 $\frac{1}{8}$ " H x 14 $\frac{1}{4}$ " W with Handle x 6 $\frac{1}{4}$ " D.

#31260 IMPORTED Ship. Wt. 13 lbs. \$184.99

#31262 USA-MADE Ship. Wt. 13 lbs. \$245.99

BURGERS & FRIES

(A) HEAVY DUTY FRENCH FRY CUTTER

Simply put a potato in the press, push down the handle and you have perfectly cut fries ready to be cooked. Will cut up to 50 lbs. of potatoes per hour. Comes with $\frac{3}{8}$ " cutting blade and pusher. Removable suction cup feet for added support.

#32147 Ship. Wt. 13 lbs.\$89.99

HEAVY DUTY FRENCH FRY CUTTER ACCESSORIES

$\frac{1}{4}$ " FRENCH FRY CUTTING PLATE & PUSHER

#32148 Ship. Wt. 1 lb.\$24.99

$\frac{1}{2}$ " FRENCH FRY CUTTING PLATE & PUSHER

#32149 Ship. Wt. 1 lb.\$24.99

$\frac{3}{8}$ " FRENCH FRY CUTTING PLATE

#32152 Ship. Wt. 1 lb.\$24.99

(B) JUMBO POTATO & VEGETABLE CUTTER

Plastic and stainless steel. Jumbo size cuts large and whole potatoes in one motion. Features $\frac{3}{8}$ " & $\frac{1}{4}$ " blade for thick or thin slices and a strong suction cup base to prevent slipping.

#32139 Ship. Wt. 5 lbs.\$25.99



(A) MR. TENDERIZER

The pyramid-shaped prods penetrate the meat's surface, breaking up fats and allowing spices or marinades to be deeply driven in.

#31269 Ship. Wt. 3 lbs.\$19.99

(B) TENDER TOOL SET

A back and forth rolling motion tenderizes meat fast. The Tender Tool set comes equipped with a $7 \frac{3}{4}$ " x $11 \frac{3}{4}$ " board, large and small burger presses and a breakfast link press.

#31272 Ship. Wt. 2 lbs.\$19.99

(C) SUPERTENDERMATIC MEAT TENDERIZER

The 48 blades break down connective tissue in the meat that causes toughness giving you tender meat ready for marinating.

#31270 Ship. Wt. 2 lbs.\$39.99

(D) STAINLESS STEEL HAMBURGER CUTTER

No sharp edges or welds, excellent quality made to last a lifetime. Made from $\frac{1}{8}$ " ga thick Stainless Steel. Makes patties with $4 \frac{1}{4}$ " diameters and up to $\frac{3}{4}$ " thick.

#81344 Ship. Wt. 4 lbs.\$9.99

THE UNIVERSAL PATTY ATTACHMENT

Comes with 5 adapter funnels that can be attached to most #8 to #32 meat grinders. Grind meat and form patties at the same time. Makes up to 20 perfectly formed patties per minute. Forms 4" diameter patties at $\frac{1}{3}$ lb. each. Funnel Sizes: $2 \frac{1}{8}$ ", $2 \frac{3}{8}$ ", $2 \frac{7}{8}$ ", $3 \frac{1}{8}$ ".

For Sausage Maker Stuffers

Only use #55021 for

5 lb. stuffer and #51530 attachment ring for 15, 20, 25, & 30 lb.

#81347 Ship. Wt. 5 lbs.\$59.99

PATTY ATTACHMENT LOCK RING

Easily connect the Universal Patty Attachment to your Sausage Stuffer with the Locking Ring featured below.

#55021 Attachment for 5 lb. Stuffer Ship. Wt. 1 lb.\$12.99

#51530 Attachment for 15-30 lbs. Stuffer Ship. Wt. 1 lb.\$7.99

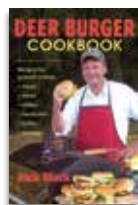


DIGITAL BARBECUE FORK THERMOMETER

Measurement Range: +32 to +212°F/0 to +100°C.

2.75"/7.0 cm stem For thin cuts of meat, fish or poultry. Stainless steel tines holds 8 lbs. 1.5V AAA IEC LR03 Alkaline (included)

#49734 Ship. Wt. 1 lb.\$14.99



DEER BURGER COOKBOOK

This answers the question every hunter has asked: What do I do with all this deer burger? Features over 100 pages of helpful tips, recipes for soups, stews, chilies, casseroles, jerkies and sausage.

#71544 Ship. Wt. 1 lb.\$14.95



(A) PORTABLE X-GRILL

The X-Grill is the folding portable charcoal BBQ grill with a slim line design. The X-Grill includes 1 electro-plated iron barbecue grill, 1 chrome-plated tri-fold cooking grate, 1 charcoal grate (all stored conveniently inside the folded grill), and 1 durable carrying tote.

#44101 Ship. Wt. 11 lbs. \$49.99

(B) PORTABLE V-GRILL

The V-Grill provides a grilling surface of 115.6 sq. in. The charcoal grate is conveniently secured to the folded grill. The V-Grill also comes with a durable carrying tote.

#44102 Ship. Wt. 5 lbs. \$29.99

BURGER PATTY MIXES



SPICY ITALIAN

Makes 20 lbs. Blended specifically for making mouth-watering Italian sausage patties with a touch of heat.

#93170 Net Wt. 1 lb. Ship. Wt. 2 lbs. \$7.99

SPICY GARLIC

Makes 20 lbs. A very well formulated blend for making Spicy-Garlicky patties. A Sausage Maker Favorite.

#93171 Net Wt. 12 oz. Ship. Wt. 1 lb. \$7.99

SAVORY BACON

Makes 20 lbs. This seasoning was a pleasant surprise with the bacon flavor coming through so neatly. Also a great patty mix.

#93172 Net Wt. 1 lb. Ship. Wt. 2 lbs. \$7.99

ITALIAN HERB

Makes 20 lbs. Nice proportion of herbs and spices commonly found in Italian sausage but formulated for a patty. No heat, just flavor.

#93173 Net Wt. 12 oz. Ship. Wt. 1 lb. \$7.99

GRILL MASTER

Makes 25 lbs. This seasoning makes your food taste like it is hot off a grill with subtle charcoal burn aftertaste too! Very Tasty. For those who wish they could grill year-round.

#93174 Net Wt. 10 oz. Ship. Wt. 1 lb. \$7.99



PICNIC BASKET

Perfect for any romantic getaway, or friendly picnic. Made of willow with a soft insulated cover, it features an integrated hardwood tabletop, providing a level surface for resting wine glasses and food items. Includes: 2 hand-blown wine glasses, 2 cotton napkins, 6-in hardwood cutting board, a stainless steel cheese knife with wooden handle, and a stainless steel, waiter-style corkscrew.

#44111 Ship. Wt. 8 lbs. \$99.99



A

B

CLOTH APRONS

#31223 (A) - Fishing Apron Ship. Wt. 1 lb. \$17.95

#31219 (B) - Sausage Maker Apron Ship. Wt. 1 lb. \$16.99

VINYL APRON

An easy to clean alternative to cotton, twill and duck aprons.

Dimensions: 31" x 37 3/4"

#31221 Ship. Wt. 1 lb. \$10.99

COTTON/POLYESTER APRON

Made of 50/50 cotton polyester.

Dimensions: 28" W, 33" L with 36" nylon ties.

#31220 Ship. Wt. 1 lb. \$14.99

JERKY SUPPLIES



JERKY GUN

Aluminum tube with a plastic coated steel handle. Comes with four stainless steel attachments, jerky funnel & stomper, and a cleaning brush set. Length of entire unit: 19 1/2" Chamber size: 14 1/4"
#32085 Ship. Wt. 4 lbs. **\$49.99**

JERKY GUN JR.

Same as above however this unit has a Plastic Tube, Length of entire unit: 14" Chamber size: 8 1/2"
#32086 Ship. Wt. 4 lbs. **\$35.99**

A



B



(A) JERKY NOZZLES

Jerky opening is 5/16" W x 1 3/4" L
#55022 ... 5 lb. Stuffer Ship. Wt. 1 lb. **\$14.99**
#51531 ... 15, 20, 25 & 30 lb. . Ship. Wt. 1 lb. **\$14.99**

(B) JERKY ATTACHMENT

- Stainless Steel Nozzle • (2) 2 ft. Stainless Steel Strips
- 1" x 1/4" Thick Jerky Opening

#55020 ... 5 lb. Stuffer Ship. Wt. 5 lbs. **\$39.99**
#51515 ... 15, 20, 25, 30 lb.... Ship. Wt. 7 lbs. **\$39.99**



A

CHROME DRYING RACKS

Includes 3 Chrome Plated Drying Racks.
Dimensions: 16 3/4" x 14" with 7/16" holes.
#32032 Ship. Wt. 2 lbs. **\$24.99**



CUTTING JERKY BOARD & KNIFE

The stainless steel cutting board is preset to cut approximately 1/4" thick slices for optimum drying. Comes with one food grade plastic insert to adjust the thickness of the jerky slices. Both board and knife are dishwasher safe for easy clean up.

Dimensions: 14" L x 4 3/4" W x 1/2" D
#32025 Ship. Wt. 2 lbs. **\$39.99**
10" SLICER KNIFE
#81435 Ship. Wt. 1 lb. **\$7.99**

JERKY BOARD

#61153 Ship. Wt. 1 lb. **\$4.99**

WIND RIVER JERKY MOLD

This jerky mold is proudly designed, patented and made entirely in the USA. The ingenious design turns meat into perfectly-sized, uniform thickness jerky bars for everyone to enjoy. All you need is some plastic wrap and a rolling pin. This jerky mold has been thoroughly enjoyed by our staff! Makes 2" wide, 5" long and 1/4" thick Jerky Bars.

Product Dimensions: 12" W x 15" L x 1/2" H
#32039 Ship. Wt. 2 lbs. **\$19.99**

(A) ROLLING PIN 12 1/2" L x 2 3/4" Dia.
#61151 Ship. Wt. 3 lbs. **\$13.99**
WOOD ROLLER
#32034 Ship. Wt. 1 lb. **\$5.99**



ANGUS BEEF JERKY

We have chosen the Top 3 Favorite customer and staff picks of our Jerky Seasoning and had a professional, local jerky maker dehydrate those blends using Certified ANGUS Beef. Made in small batches to ensure product freshness, come and enjoy the Best Jerky out there! Net Wt. 3 oz.

- #75350 **Original** Ship. Wt. 1 lb. \$6.99
#75352 **Colorado** Ship. Wt. 1 lb. \$6.99
#75354 **Teriyaki** Ship. Wt. 1 lb. \$6.99



UNCLE ABE'S

Our most popular Jerky Seasoning. We have created a uniquely delicious taste that doesn't overpower your meat's natural flavor.

Contains: Soy, Wheat and Gluten.

- #81000 Makes 32 lbs. Net Wt. 1 lb. Ship. Wt. 2 lbs. \$9.99
#81025 Makes 160 lbs. Net Wt. 5 lbs. Ship. Wt. 7 lbs. \$25.99

BAR-B-QUE

Lip-smacking BBQ flavor that makes any jerky taste phenomenal. Mixed with the perfect amount of sweetness, garlicky goodness and smoky flavor. Contains MSG.

- #81003 Makes 20 lbs. Net Wt. 1 lb. 4 oz. Ship. Wt. 2 lbs. \$7.99
#81028 Makes 80 lbs. Net Wt. 5 lbs. Ship. Wt. 7 lbs. \$19.99

CAJUN PEPPER

This Creole country mix has a delicious amount of garlic and onion in the 'just-right' proportions. Cure included packaged separately.

- #81002 Makes 20 lbs. Net Wt. 1 lb. 4 oz. Ship. Wt. 2 lbs. \$8.99
#81031 Makes 80 lbs. Net Wt. 5 lbs. Ship. Wt. 7 lbs. \$22.99

COLORADO BEEF

Not too much pepper and just enough garlic make this a winning concoction. Sure to put a smile on even the 'seasoned' jerky enthusiast. A TSM must try! Contains MSG.

- #81040 Makes 25 lbs. Net Wt. 1 lb. Ship. Wt. 2 lbs. \$7.99

HONEY

For anyone that loves honey-glazed ham, chicken or simply has a sweet-tooth; this one's for you! A delicious honey jerky seasoning has natural smoked flavor to complement a great product. Contains Soybean Oil.

- #81050 Makes 25 lbs. Net Wt. 1 lb. 14 oz. Ship. Wt. 2 lbs. \$11.99

MESQUITE

A great, slightly sweet and fully enjoyable seasoning. Contains: Soy, Wheat and Gluten.

- #81006 Makes 20 lbs. Net Wt. 1 lb. 4 oz. Ship. Wt. 2 lbs. \$9.99
#81030 Makes 80 lbs. Net Wt. 5 lbs. Ship. Wt. 7 lbs. \$25.99

JERKY SEASONINGS

UNCLE ABE'S, HOT

Contains: Soy, Wheat and Gluten.

- #81001 Makes 32 lbs. Net Wt. 1 lb. Ship. Wt. 2 lbs. \$10.99
#81027 Makes 160 lbs. Net Wt. 5 lbs. Ship. Wt. 7 lbs. \$27.99

SMOKIN' JERKY

Give your jerky that perfect touch of smokiness. Make smoke flavored jerky without adding more ingredients or using a smokehouse, excellent if making jerky in home oven!

- #81009 Makes 20 lbs. Net Wt. 1 lb. 12 oz. Ship. Wt. 3 lbs. \$11.99

TERIYAKI

The distinctly sweet and tangy combo is still a popular BBQ sauce.

Contains: Soy, Wheat, Gluten, and MSG.

- #81004 Makes 20 lbs. Net Wt. 1 lb. 4 oz. Ship. Wt. 2 lbs. \$12.99
#81029 Makes 80 lbs. Net Wt. 5 lbs. Ship. Wt. 7 lbs. \$35.99

TEX-MEX

Our Tex-Mex blend is slightly spicy but, doesn't send you running for water like other Tex-Mex seasonings. Contains MSG.

- #81060 Makes 25 lbs. Net Wt. 1 lb. Ship. Wt. 2 lbs. \$10.99

TOMATO BASIL

Most say it tastes like pizza. Fun to make and fun to eat, this seasoning will make a real splash for any occasion.

- #81070 Makes 25 lbs. Net Wt. 1 lb. Ship. Wt. 2 lbs. \$11.99

25 LB. JERKY ASSORTMENT KIT

The perfect choice for anyone making jerky for the first time or for an experienced jerky maker who likes variety, our 25 lb. Kit gives you 5 lbs. of each of our favorite Jerky flavors. Also includes enough InstaCure™ #1 to prepare 25 lbs. of jerky.

Kit contains:

- Uncle Abe's Jerky seasoning (Soy & Gluten)
- Cajun Jerky seasoning • Bar-B-Que Jerky seasoning (MSG)
- Mesquite Jerky seasoning (Soy & Gluten)
- Teriyaki Jerky seasoning (MSG)

- #81008 Ship. Wt. 1 lb. 9 oz. \$17.99

A FEW WORDS ABOUT CURES:

The primary and most important reason meat is cured is to prevent food poisoning. Any meat or sausage that will be cooked or smoked at low temperatures Must Be Cured. The following conditions will trigger food poisoning: lack of oxygen, moisture and temperatures in range of 40-140°F. When smoking meats, the heat and smoke eliminate the oxygen, the meat has moisture and is smoked in the low ranges of 90 to 160°F, which makes ideal conditions for food poisoning.



INSTA CURE™ NO.1

A basic cure for smoked, slow cooked sausages and meats such as Ham, Poultry, Fish, Bacon, Pates, and Corned Beef. Can be used for dry-curing products when drying time is less than 2 weeks total.

Use 1 oz. per 30 lbs. of meat. 1 lb. will process approx. 480 lbs.

#10104.....	Ship. Wt. 1 lb. – Net Wt. 4 oz.....	\$3.99
#11050.....	Ship. Wt. 1 lb. – Net Wt. 8 oz.....	\$5.99
#11000.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb.....	\$9.99
#11200.....	Ship. Wt. 6 lbs. – Net Wt. 5 lbs.....	\$17.99

INSTA CURE™ NO.2

This formula dissipates over a period of time, making it ideal for dry cured meats and sausages like Pepperoni, Hard Salami, Dried Farmers Sausage, Genoa Salami, Hams and Capicola.

Use 1 oz. per 30 lbs. of meat. 1 lb. will process approx. 480 lbs.

#10108.....	Ship. Wt. 1 lb. – Net Wt. 4 oz.....	\$3.99
#11250.....	Ship. Wt. 1 lb. – Net Wt. 8 oz.....	\$5.99
#11300.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb.....	\$9.99
#11400.....	Ship. Wt. 6 lbs. – Net Wt. 5 lbs.....	\$17.99

SOY PROTEIN CONCENTRATE

Used in both smoked and cooked sausages to bind the fat with meat, creating a smoother consistency. This additive cuts shrinkage in the smokehouse by improving moisture retention.

#14100.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb. 12 oz.	\$12.99
#14200.....	Ship. Wt. 6 lbs. – Net Wt. 5 lbs.....	\$22.99

POWDERED DEXTROSE

A sweetener used in processing semi-dry and dry-cured sausages. Dextrose forces itself into the cells of meat, helping in fermentation which creates a tangy flavor with only 70% of the sweetness of regular sugar! Use 1 lb. 8 oz. for 200 lbs. of meat.

#15100.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb. 8 oz.....	\$7.99
#15200.....	Ship. Wt. 6 lbs. – Net Wt. 5 lbs.....	\$12.99

CORN SYRUP SOLIDS

Helps hold the cured color of semi-dry and dry-cured sausages longer. Corn syrup solids help bind the meat together, adds flavor and helps support the fermentation process. Amount of corn syrup required varies by recipe. 1.5 lbs. will process approximately 320 lbs.

#15400.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb. 8 oz.....	\$7.99
#15500.....	Ship. Wt. 6 lbs. – Net Wt. 5 lbs.....	\$12.99

SEA SALT

Mineral rich sea salts have been used in gourmets around the world for thousands of years. While it does not contain iodine, but it does have several important minerals that the iodized counterpart does not. Use it for a genuinely authentic sauerkraut.

#12098.....	Ship. Wt. 11 lbs. – Net Wt. 10 lbs.....	\$17.99
-------------	---	---------

FERMENTO™

Used in semi-dry cured products like Venison Summer Sausage, Cervelat and Goteburg to give your summer sausage its traditional tangy flavor. Fermento is dairy based, meant to eliminate the long curing time for fermentation. Stuff and smoke your sausage right away. Use 1 oz. per 2 lbs. of meat. Do not exceed 6 lbs. Fermento per 100 lbs. of meat.

#14500.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb. 8 oz.....	\$14.99
#14600.....	Ship. Wt. 6 lbs. – Net Wt. 5 lbs.....	\$35.99

NON-FAT DRY MILK **CANNOT SHIP OUT SIDE USA**

A special milk with the consistency of corn starch-a very fine powder. Often used in place of soy protein as a binder.

Use 1 lb. 8 oz. to 50 lbs. of sausage.

#16100.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb. 8 oz.....	\$12.99
#16200.....	Ship. Wt. 6 lbs. – Net Wt. 5 lbs.....	\$29.99

FAT REPLACER

Fat Reducer-CHOLESTEROL FIGHTER actually simulates fat's creamy texture! USDA approved. Can be used in hamburgers, meat loaf, breakfast sausage, chorizo, Italian sausage, all types of fresh venison sausage, smoked sausages and salamis. 1 lb. for 125 lbs. of meat. Use 8 oz. for 60 lbs.

#17500.....	Ship. Wt. 1 lb. – Net Wt. 8 oz.....	\$9.99
#17600.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb.....	\$15.99

PURIFIED SALT

Perfect for making quality sausages, dry-cured and semi-dry cured meats. Comes in a 2 Gal. or 5 Gal. food grade plastic bucket.

#12099.....	Ship. Wt. 12 lbs. – Net Wt. 10 lbs.....	\$12.99
#12100.....	Ship. Wt. 22 lbs. – Net Wt. 20 lbs.....	\$19.99
#12200.....	Ship. Wt. 43 lbs. – Net Wt. 40 lbs.....	\$29.99

NATURAL HICKORY LIQUID SMOKE

Liquid smoke is a natural product and not synthetic in nature. Wet hickory wood is burned and the concentrated moisture is bottled, allowing you to smoke turkey, fish and poultry in your kitchen oven. Easy, quick and convenient! Simply mix the ingredients from our kits with cold water, soak your meat and then cook it in your oven as usual. Use sparingly—only one teaspoon is recommended for every 5 lbs. of meat.

#18500.....	Ship. Wt. 1 lb. – Net Wt. 4 oz.....	\$5.99
#18400.....	Ship. Wt. 2 lbs. – Net Wt. 1 lb. 2 oz.....	\$11.99
#18300.....	Ship. Wt. 3 lbs. – Net Wt. 2 lbs. 4 oz.	\$15.99

**visit us online at www.sausagemaker.com
for helpful resources and tutorials**

You can't effectively cure sausage, coppa, briskets or ham without the cure! We have been offering pink salt cures for hot and cold smoking, and for dry-curing sausage for over 30 years. Ingredients for other specialty sausage production are also available such as dextrose (for fermenting sausage), fermento (for semi-dry cured sausage), starter

cultures (fermenting/drying), and various other ingredients that ensure you make a consistent and safe batch, every time!



PEEL-EASE

Used extensively for dipping or spraying equipment to prevent meat from sticking to it, especially on smokehouse shelves. Having no taste, it can also be used with stockinette bags so that they peel off the hams or poultry easily. Peel-Ease is also great when using your grill to barbecue. ***16 oz comes with spray bottle**

#18109.... 1 Gal. Ship. Wt. 10 lbs. \$49.99
#18100.... 16 FL oz... Ship. Wt. 2 lbs. \$17.99

GELATIN - A BINDING AGENT

A binding agent for use with head cheese, souse and other lunch meats. Many say that gelatin supplementation helps improve joint function!

#17400..... Ship. Wt. 2 lbs. – Net Wt. 1 lb. \$16.99

MAPLE HAM & BACON CURE

One of our favorite cures! Use 2 lbs. to 25 lbs. of meat. Comes with directions on the package.

#11160..... Ship. Wt. 3 lbs. – Net Wt. 2 lbs..... \$7.99

BROWN SUGAR HAM & BACON CURE

For Ham or Bacon. 2 lbs. will cure 25 lbs. of meat.

#11170..... Ship. Wt. 3 lbs. – Net Wt. 2 lbs..... \$7.99

HONEY HAM & BACON CURE

Use 3 lbs. to 25 lbs. of meat, 10 lbs. to 75 lbs. of meat. Comes with full instructions.

#11110..... Ship. Wt. 4 lbs. – Net Wt. 3 lbs. \$11.99

#11120..... Ship. Wt. 11 lbs. – Net Wt. 10 lbs. \$29.99

CORNEED BEEF CURE

Use 5 lbs. to cure 50 lbs. of corned beef. Make pastrami by simply adding Pickling Spice.

#11150..... Ship. Wt. 6 lbs. – Net Wt. 5 lbs..... \$12.99

POTASSIUM SORBATE

Used for inhibiting mold and yeast growth on the surface of sausages during Dry Curing. Dilute 1oz per 10 oz of water and spray thoroughly or dip sausages in solution prior to hanging. No effect on flavor of finished product.

#19014..... Ship. Wt. 1 lb. – Net Wt. 8 oz \$7.99

SOY PROTEIN ISOLATE

Used for same water-binding capability as Soy Protein Concentrate (SPC), except it is composed of over 90% protein and can hold up to 30% more water than SPC. Adds nutritional value, consistent texture and firmness to sausages.

Use 1 ¼ cups per 10 lbs. ground meat.

#14010..... Ship. Wt. 2 lb. – Net Wt. 1 lb..... \$4.99

BACTOFORM™ F-RM-52 **CANNOT SHIP OUT SIDE NORTH AMERICA**

For medium to fast acidification. This culture helps the meat's pH drop to under 5.3 in less than 4 days. Great for medium sized salamis. 1 packet (25g) can be used for 220 lbs. of meat. Product ment for sausage making only.

#19008..... Ship. Wt. 1 lb. – Net Wt. 25g..... \$14.99

BACTOFORM™ T-SPX **CANNOT SHIP OUT SIDE NORTH AMERICA**

For relatively slow acidification. Less acidity and sour flavor but, enhances the aromatic flavor of fermented meats. It's primary function is to assist in moisture removal during the drying phase. Use for products needing at least one month's time for drying. 1 packet (25g) can be used for 440 lbs. of meat.

#19009..... Ship. Wt. 1 lb. – Net Wt. 25g \$17.99

BACTOFORM™ LHP **CANNOT SHIP OUT SIDE NORTH AMERICA**

For relatively fast acidification. If a pronounced sourly flavor is desired, this Culture is for you. This culture causes the meat's pH to drop to under 5.0 in 2 days. Great for thin products like pepperoni. 1 packet (42g) can be used for 500 lbs. of meat.

#19007..... Ship. Wt. 1 lb. – Net Wt. 42g \$22.99

BACTOFORM™ MOLD-600

CANNOT SHIP OUT SIDE NORTH AMERICA

A common problem and question that arises from dry-curing is what to do with the mold that forms on the outside. Is it safe and how can you tell? Well, when this mold is diluted and sprayed onto the sausage as it is hang-drying, the guess work is over. Composed of a mold culture that's sole purpose is to ensure the beneficial surface mold wins the battle over the questionable mold. A must have product for anyone interested in Dry Curing sausages the old fashioned way. 25 grams for 10 liters.

#19011..... Ship. Wt. 1 lb. – Net Wt. 25g \$14.99

BACTOFORM™ F-LC **CANNOT SHIP OUT SIDE NORTH AMERICA**

A patented bioprotective culture of bacterial strains which protect the sausage product from Listeria contamination while being a versatile and effective culture for acidification. Can be used for slow, traditional fermentation when environment is near 80°F and will also rapidly acidify in high fermentation (US) temperatures of near 115°F. 1 packet (25g) used for 220 lbs. of meat.

#19012..... Ship. Wt. 1 lb. – Net Wt. 25g \$12.99

visit us online at www.sausagemaker.com for helpful resources and tutorials

BRINING SUPPLIES



MEAT CURING KIT

This Kit contains all of the equipment needed to cure meat by artery pumping, stitch pumping or brining.

Kit includes:

- Net-All Netting Assortment
- Bacon Hanger (6 Prong)
- Brine Tester
- Baby Dial Thermometer
- Meat Pump,
- 3 Stockinette Hooks
- Honey Ham Bacon Cure
- Maple Ham or Bacon Cure
- Brown Sugar Cure
- 5 Gal. Brining Bucket
- Insta Cure™ No. 1

Bought Individually It Would Cost You \$143.87
#13307 *Ship. Wt. 17 lbs.* **Your Cost: \$133.87**

BRINING BUCKETS

13 Quart Stainless Steel Bucket

#31304 *Ship. Wt. 5 lbs.* **\$45.99**

5 Gallon Plastic Bucket

#13100 *Ship. Wt. 5 lbs.* **\$9.99**

2 Gallon Plastic Bucket

#13200 *Ship. Wt. 3 lbs.* **\$8.99**

MEAT INJECTOR

This injector has an easy grip design to reduce fatigue when marinating while still providing a firm and balanced control.

Equipped with:

- Perforated Needle • 3/16" dia. Slanted Needle
- Rubber-coated grips • Nickel plated casting
- Poly carbonate barrel • FDA approved rubber o-ring
- Holds 50 ml (1.7 oz.)

#13304 *Ship. Wt. 2 lbs.* **\$69.99**

SLANTED END NEEDLE

5 3/8" L x 3/16" Diameter. Chrome Plated Brass.

#13302 *Ship. Wt. 1 lb.* **\$12.99**

SLANTED END NEEDLE

5 3/8" L x 3/8" Diameter. Chrome Plated Brass.

#13303 *Ship. Wt. 1 lb.* **\$14.99**

PERFORATED NEEDLE

5 1/2" L x 3/16" Diameter. Chrome Plated Brass with 12 holes.

#13301 *Ship. Wt. 1 lb.* **\$11.99**

*** ALL ARE COMPATIBLE WITH #13304 ONLY.**



HIGH VOLUME MEAT PUMP

Made of sanitary, shock proof plastic. Check-valve prevents air intake for continuous operation. Includes nylon mesh intake filter and spray needle.

#13600 *Ship. Wt. 3 lbs.* **\$179.99**

MEAT PUMP

Comes with perforated needle. This 4oz. chrome plated meat pump comes to you in two sections. The needle features 12 separate holes drilled into it so that the brine can be sprayed into the meat, and unscrews for easy storage. Chrome Plated Brass Total Length: 8", Needle Length: 6"

#13229 *Ship. Wt. 2 lbs.* **\$29.99**



BRINE TESTER



The brine tester salometer measure the degree of salt concentration, 0-100%. It is made of glass with thermometer. Brine should be placed in a container that is taller than the brine tester. Length: 8" Temp. Range: 30-110 °F (0-43°C) Salt concentration: 1.0 - 1.06

#11201 *Ship. Wt. 1 lb.* **\$9.99**

THE BRINER

Proudly Designed and Made in the U.S.A., this innovation eliminates the most common problem that people experience when brining meats, fermenting kraut or pickling a variety of foods. The Briner has a locking plate that keeps all your food submerged securely and hygienically. Holds up to a 25 lb Turkey. **Product Dimensions:** 22 Qt. 15 3/4" H x 12 1/2" Dia.

#11352 *Ship. Wt. 3 lbs.* **\$29.99**

THE BRINER JR.

Dimensions: 8 Qt. 10 1/2" H x 8 3/4" Dia.

#11353 *Ship. Wt. 2 lbs.* **\$19.99**





HEAVY DUTY POLYETHYLENE FOOD LUGS

Eliminates spillage and helps you distribute the spices when making sausage. Allows you to mix up to 50 lbs. of meat at a time.

Dimensions: 24 ¾" x 16" x 9"

- #31316 . YELLOW *Ship Wt. 28 lbs.*..... **\$19.99**
- #31317 . RED *Ship Wt. 28 lbs.*..... **\$19.99**
- #31318 . BLUE *Ship Wt. 28 lbs.*..... **\$19.99**
- #31319 . GREEN..... *Ship Wt. 28 lbs.*..... **\$19.99**
- #31300 . WHITE..... *Ship Wt. 28 lbs.*..... **\$19.99**
- #31301 . WHITE LUG Cover. *Ship Wt. 28 lbs.*..... **\$15.99**
- #31308 . WHITE LUG w/Cover- *Dimensional Wt. 28 lbs.*.. **\$29.99**
- #31321 . LINERS (10 pack).... *Ship Wt. 1 lb.*..... **\$4.99**

COMPACT FOOD LUG WITH COVER



Just as efficient as the larger sized food lug, and small enough to fit in your refrigerator! Includes cover.

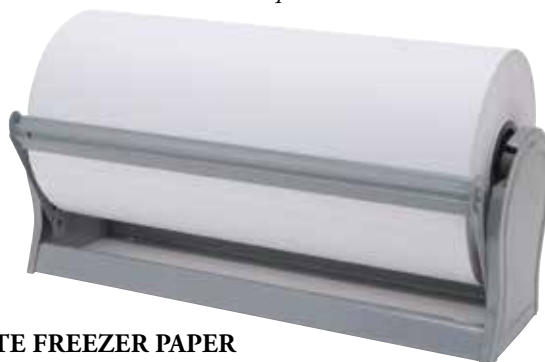
Dimensions: 22" x 16 ½" x 5 ½"
#31307 *Ship. Wt. 5 lbs.* **\$29.99**



STAINLESS STEEL MIXING BOWLS

Set of 4: 20 qt. (18 ¾" dia.), 13 qt. (16" dia.), 3 qt. (9 ½" dia.), 1 ½ qt. (8 ¼" dia.)

#31303 *Ship. Wt. 8 lbs.*..... **\$34.99**



WHITE FREEZER PAPER

The ideal tool for wrapping freezer cuts. Choice grade paper with poly coat giving your meat long freezer life. 18" Wide White Paper: 1000 ft. per roll.

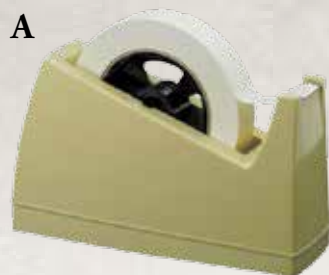
#31230 *Ship. Wt. 22 lbs.*..... **\$59.99**

DELUXE DISPENSER/CUTTER

#31240 *Ship. Wt. 5 lbs.*..... **\$49.99**

PAPER WITH DISPENSER

#31231 *Ship. Wt. 29 lbs.*..... **\$99.99**



(A) FREEZER TAPE DISPENSER WITH TAPE

Weighted, no-slip rubber base dispenser, 2 piece spool fits 3" or 1" core tapes. **Includes:** one roll of freezer tape ¾" x 44 yards.

#31251 *Ship. Wt. 4 lbs.*..... **\$11.99**

4 PACK REFILL

#31252 *Ship. Wt. 1 lb.*..... **\$10.99**

(B) TAPE DISPENSER

Stainless steel Construction. **Does not include tape.**

Dimensions: 10 ½" L x 2" W

#31250 *Ship. Wt. 5 lbs.*..... ~~**\$99.99**~~ **\$89.99**

1 ½" KRAFT GUM TAPE EXTRA ROLLS FIT ITEM #31250

#31256 *Ship. Wt. 1 lb.*..... **\$5.99**

WRAP AND PRESERVE YOUR GAME

(C) HEAVY DUTY 18" FREEZER PAPER W/ CUTTER BOX

Sanitary, poly-coating provides the best protection and prevents the paper from sticking while freezing or thawing.

Dimensions: 18" x 300', 45# Paper.

#31232 *Ship. Wt. 9 lbs.*..... **\$29.99**

(D) E-ZEE WRAP 1000.

Easy to use, hand free operation lets you control the wrap.

Conveniently mounts under the cabinet, against a wall or sits in the corner. Includes: 500 ft. roll.

#32008 *Ship. Wt. 5 lbs.*..... **\$26.99**

1000 FT. REPLACEMENT

#32018 *Ship. Wt. 3 lbs.*..... **\$16.99**

HAM NETTING



NET-ALL NETTING

Ship Wt. 1 lb. each. 5 pieces per bundle.

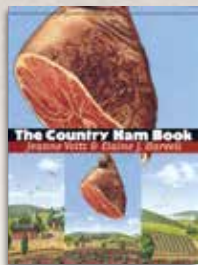
#13513	3" dia. Brown Diamond Pattern	\$4.99
#13514	5" dia. Brown Diamond Pattern	\$4.99
#13515	7" dia. Red Diamond Pattern	\$4.99
#13516	9" dia. Red Diamond Pattern	\$4.99
#13517	11 1/2" dia. Natural Diamond Pattern	\$4.99

GET MORE FOR YOUR MONEY

NET-ALL NETTING ASSORTMENT (25 Bags Total)

#13511	<i>Ship. Wt. 1 lb.</i>	\$12.99
--------	------------------------	---------

HELPFUL RESOURCE



THE COUNTRY HAM BOOK

By Jeanne Voltz and Elaine J. Harvell, This book celebrates country ham's colorful culinary past and its continued close ties with life across the South. Learn the lore and history of country ham; walk the reader through buying, preparing and serving a country ham.

#71551*Ship. Wt. 1 lb.* **\$22.00**



AN OBSESSION WITH HAM

Bruce Weinstein and Mark Scarborough take readers on a globetrotting tour of the wonderful world of ham, from the Philippines to Spain, the American South, and their own home corner of rural Connecticut. The pair ham it up with a series of hilarious stories and pig out on a hundred mouth-watering recipes.

#71554*Ship. Wt. 1 lb.* **\$29.95**



NETTING ROLL SIZE 14

Great for soppressata or other smaller diameter dry cured or semi-dry cured sausage. **Fits #54510 & #54500**

• Flat Width: 1 3/4" • Maximum Stuffing dia: 3 1/2" • 50' per roll
#13502 *Ship. Wt. 1 lb.* **\$10.99**

NETTING ROLL SIZE 16

Will tie approximately 25 roasts. Also perfect for salamis, capocolas and mortadella. **Fits #54510, #54500 & #54507**

• Flat Width: 2 1/4" • Maximum Stuffing diameter: 5 1/2"
• 50' per roll.
#13503 *Ship. Wt. 1 lb.* **\$12.99**

NETTING ROLL SIZE 20

Will tie approximately 12 roasts. **Fits #54510, #54500 & #54507**

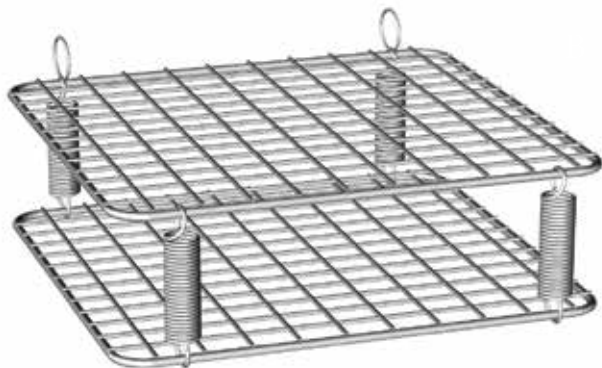
• Flat Width: 3 1/2" to 4" • Maximum Stuffing diameter: 7"
• 50' per roll.
#13504 *Ship. Wt. 1 lb.* **\$13.99**

STAINLESS STEEL HAM PRESS

Gives boneless hams a grilled or scored pattern on the top and bottom. 1" x 1" shelf openings allow for better smoke penetration, reducing processing time. 4 high tension springs assure that the ham stays firm and slices without breaking apart.

Dimensions: 12" x 14" x 1/4"

#49345 *Ship. Wt. 5 lbs.* **\$59.99**



For an economical answer to rolling and tying your roast by hand, look no further than our roast tyers. Get the same great product at a fraction of the price. #54510 fits all netting size, #54507 fits net size 16 and larger. *Netting Sold Separately on previous page.*

(A) 86 MM PLASTIC ROAST TYER

3 3/8" dia. X 18 1/4" L

#11301 Ship. Wt. 2 lbs. ~~\$49.99~~ **\$39.99**

(A) 96 MM PLASTIC ROAST TYER

3 3/8" dia. X 18 1/4" L

#11308 Ship. Wt. 2 lbs. ~~\$55.99~~ **\$44.99**

(A) 110 MM PLASTIC ROAST TYER

4 1/4" dia. X 18 1/4" L

#54510 Ship. Wt. 3 lbs. ~~\$59.99~~ **\$49.99**

PLASTIC ROAST TYER PUSHER

Works with both 86mm and 110mm Plastic Roast Tyer Pushers.

#11303 Ship. Wt. 2 lbs. ~~\$34.99~~ **\$27.99**

(A) 140 MM PLASTIC ROAST TYER

5 1/2" dia. X 18 1/4" L

#11304 Ship. Wt. 3 lbs. ~~\$69.99~~ **\$59.99**

(A) 125 MM PLASTIC ROAST TYER

5 1/2" dia. X 18 1/4" L

#11309 Ship. Wt. 3 lbs. ~~\$64.99~~ **\$54.99**

140 MM PLASTIC ROAST TYER PUSHER

Works with 140mm Plastic Roast Tyer.

#11305 Ship. Wt. 2 lbs. ~~\$35.99~~ **\$29.99**

(B) ADJUSTABLE ROAST TYER

Equipped with a foot stirrup to open and close the narrow end of the horn, which then frees up both of your hands to apply elastic netting or large diameter synthetic casings. Fits all netting size.

Dimensions: 27 1/4" L x 9 1/2" H.

#54500 Dimensional Wt. 44 lbs. **\$125.99**

(C) STAINLESS STEEL ROAST TYER

Our Roast Tyer is perfect for speeding up the process of inserting whole muscle cuts, roasts and other large meats into netting. Removes the hassle of stretching the netting over roasts/meats by hand. Simply insert netting Guide onto top of Tyer, slide open end of netting over Guide, pull desired amount over Tyer cylinder, cut the netting above the Guide, remove Guide and push meats through Tyer.

Dimensions: 4 7/8" Dia. x 19" L

#54507 Ship. Wt. 11 lb. **\$89.99**

36" HAM BAG STOCKINETTES

Stuff the into these bags and smoke it. The result is a nice, professional job. Also useful for smoking hams, bacon, pork butts, etc. 10 bags per bundle. Made of cotton.

#13500 Ship. Wt. 1 lb. **\$7.99**

CLOTH HAM BAGS

Quality manufactured ham bags for country style hams. Prices

include tie strings. 4 bags per package. **Dimensions:** 13 1/2" x 24"

#13507 Ship. Wt. 1 lb. **\$14.99**

DEER TUBING

Place tubing over the fresh carcass or prosciutto, protecting the meat and keeping it clean. Comes to you cut into 5 pieces, 8' 3/4" each.

#13508 Ship. Wt. 2 lbs. **\$15.99**

CHICKEN TUCKERS

Pre-tied elastic poultry fasteners and food loops used for tying chicken for cooking in your rotisserie oven or smokehouse.

Assortment of small, medium and large sizes, 100 total.

#13512 Ship. Wt. 1 lb. **\$9.99**



A



B



C

PROCESS LIKE THE PROS



STAINLESS STEEL TABLES

#83141 **48" x 24"** Ship. Wt. 57 lbs. **\$199.99**

#60751 **60" x 24"** Ship. Wt. 95 lbs. **\$249.99**

#83142 **72" x 24"** Ship. Wt. 133 lbs. **\$299.99**

STAINLESS STEEL TABLES WITH 4" BACKSPASH

#83143 **48" x 24"** Ship. Wt. 65 lbs. **\$269.99**

#83144 **60" x 24"** Ship. Wt. 102 lbs. **\$325.99**

#83145 **72" x 24"** Ship. Wt. 136 lbs. **\$399.99**

DRY CURING SUPPLIES

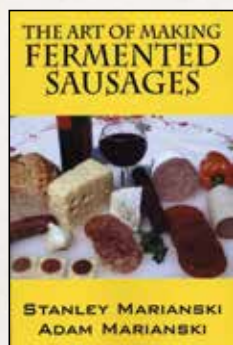


TEMPERATURE CONTROLLER

If you are having trouble controlling the temperature of your cooling or heating system for those accuracy demanding projects, this product is what you need. Plug desired appliance into the piggy-back which plugs into a 115V outlet, the controller will turn the appliance ON or OFF when the temperature rises or falls below a setpoint. Less than $\pm 2^{\circ}\text{F}$ variance in accuracy and -4 to 140°F range. Probe equipped with a $3\frac{1}{2}$ Foot cable. Mounting brackets included. Controls up to 15 Amps. UL-rated relay may be used with equipment to 1800 Watts. 2 AAA batteries included. NIST Traceable.

#19000 Ship. Wt. 2 lbs. \$149.99

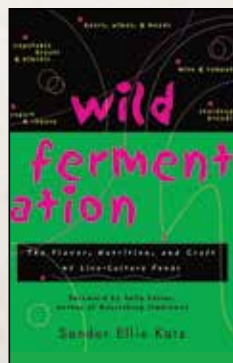
HELPFUL RESOURCES



ART OF MAKING FERMENTED SAUSAGE

Fermenting sausage (Dry-Curing) is a technique that has been around for 1000's years. Growing in popularity everyday, it's also a potentially dangerous method of curing meats if you are not knowledgeable on the subject. It is vitally important for the person interested in this unique hobby or trade to be familiar with its intricacies.

#71550 Ship. Wt. 2 lbs. \$19.95



WILD FERMENTATION

Bread. Cheese. Wine. Beer. Coffee. Chocolate. Most people consume fermented foods and drinks every day. For thousands of years, humans have enjoyed the distinctive flavors and nutrition resulting from the transformative power of microscopic bacteria and fungi. Take a whirlwind trip through the wide world of fermentation, get basic and delicious recipes-some familiar, others exotic-that are easy to make at home.

#71633 Ship. Wt. 3 lbs. \$25.00

EVA-DRY 1100 PETITE DEHUMIDIFIER

An effective small-capacity, compact, electric dehumidifier. It works in spaces that are up to 1,100 cubic feet. It's effectiveness is measured by gathering approximately 8 oz. of water per day at 86°F and 80% R.H. Excellent for regulating humidity in small spaces with the assistance of a quality humidity controller. Additional Specs include: 9V DC 2.5AMP Power Adapter, minimal power consumption of only 22.5W, a 16 oz.



capacity removable water tank and an automatic water level detector switch to indicate tank is full.

Dimensions: 6" L x $4\frac{1}{2}$ " W x $8\frac{1}{2}$ " H

#11215 Ship. Wt. 5 lbs. \$49.99



CRANE ULTRASONIC HUMIDIFIER

On low setting it is capable of humidifying for approximately 36 hrs. Easy to refill. Simple ON/OFF and gradually increasing output dial make this appliance very easy to use giving you more control. 0.9 Gallon / 3.4 Liter Tank Capacity (Use Distilled Water). Weight 8 lbs. Maximum Coverage of up to 250 square feet. Maximum Output 2.3 Gallons. per day.

#19010 Ship. Wt. 7 lbs. \$49.99



DIGITAL HYGRO-THERMOMETER

Keep a close eye on the temperature and humidity with this Ex-Tech Big Digit Hygro-Thermometer with Probe. Probe extends 18". Accuracy $\pm 4\%$ Relative Humidity and 2° Fahrenheit. Can be bought with

Calibration Kit to make it accurate. Humidity range from 10 to 99 % RH. Temperature Range $14 - 140^{\circ}\text{F}$. AAA battery, built-in stand, mounting bracket included.

Dimensions: $4\frac{3}{8}$ " L x 4" W x $\frac{3}{4}$ " D

#19005 Ship. Wt. 1 lb. \$59.99

CALIBRATION KIT

For calibrating your ex-tech digital hygro-thermometer (#19005).

#19006 Ship. Wt. 1 lb. \$55.99

CHARCUTERIE

CREATE OLD WORLD RECIPES IN THE COMFORT OF YOUR HOME



UMAi BAGS - CHARCUTERIE

Using just a vacuum sealer (not included) and seasoned prime cuts, you can make delicious dry cured charcuterie in your refrigerator! Make bresaola, pancetta, lonzino and capicola safely and with ease. Kit comes with (2) 8" x 18" and (2) 10" x 20" bags, 5 VacMouse Strips (for better seal), Insta Cure™ #2, 0.5 oz Juniper Berries and easy to follow instructions.

#11216 Ship. Wt. 1 lb. **\$24.99**

UMAi DRY SALUMI CASINGS

Easily make mouth-watering pepperoni, salami, sopressata, chorizo or any other dry cured sausage in the comfort of your home. Simply stuff your mixed ground meat into the UMaI Salumi casings, vacuum seal (not included) and refrigerate for recommended amount of time. Kit comes with approx. 30 ft of casing shaped bags.

#11217 Ship. Wt. 1 lb. **\$24.99**

UMAi DRY STEAK AGING BAGS

Age your favorite steak cut in the refrigerator and enjoy premium, naturally tenderized, flavor-rich steaks at a fraction of the typical deli price. Includes (3) 12" x 24" bags. Vacuum Sealer needed.

#11218 Ship. Wt. 1 lb. **\$24.99**

pHydrion® STRIPS

Test strips with 0.2 accuracy and a range from 3.9 to 5.7 or 4.9 to 6.9 depending on recipe. Perfect for testing your dry-curing product. Comes with 15 ft. of test paper and easy-to-read color guide.

#19003 **3.9-5.7 pH range** Ship. Wt. 1 lb. **\$9.99**

#19004 **4.9-6.9 pH range** Ship. Wt. 1 lb. **\$9.99**

HYGROMETER



A must if you are going to dry cure meats. It is a simple way to measure humidity in the air. 2 3/4" Diameter. 1% increments. 20 to 100% Relative Humidity.

#31280 .. Ship. Wt. 1 lb. **\$14.99**

ENCAPSULATED CITRIC ACID

Imparts a tangy/sourly flavor to semi-dry cured sausages. This product is intended only for usage in semi-dry cured products. Used similarly to our Fermento product. 3 oz. makes 25 lbs.

1) Thoroughly mix in seasoning with the Encapsulated Citric Acid.

2) Stuff the sausage, smoke and cook.

3) Internal temp. of sausage must reach over 150° for acid to release.

#14800 Ship. Wt. 1 lb. **\$9.99**



DRY CURING SUPPLIES

MILWAUKEE PH METER

Standard portable meter with no frills! Use Milwaukee's durable meter for quick and reliable measurements. Milwaukee's Standard meters are manufactured to be easy to use, practical and accurate. Ideal for the classroom, laboratory or for general field use. MW101 performs pH measurements with a 0.01 pH resolution and with manual temperature compensation. The meter is supplied with pH electrode and calibration solutions.



SPECIFICATIONS

- pH Range: 0.00 to 14.00 pH
- pH Resolution: 0.01 pH
- pH Accuracy: ±0.02 pH
- Temperature Compensation manual, 0 to 50°C
- Calibration manual, in 2 points through offset and slope trimmers
- pH Electrode: SE220 (include)
- Environment 0 to 50°C / 32 to 122°F; max RH 95%
- Battery Type: 1 x 9V (included)
- Battery Life: approx. 300 hours of continuous use
- Dimensions: 145 x 80 x 40 mm
- Weight: 220 g (with battery)

#11213 Ship. Wt. 1 lb. **\$89.99**

MEAT PROBE FOR PH METER



A must-have tool for your Milwaukee pH Meter (#11213), secures to meter with ease. Probe is intended for piercing meats, cheeses and other resistive materials. Highly recommended to use with Storage Solution #11206.

#11214 Ship. Wt. 1 lb. **\$109.99**

CARRYING CASE

Heavy-duty protective case made specially for Milwaukee brand pH Meters, including the MW101.

#11207 Ship. Wt. 2 lbs. **\$29.99**



PH 4.01 CALIBRATION SOLUTION

For calibrating your Milwaukee pH Meter to its most accurate possible reading. Proper calibration needs both 4.01 and 7.01 Solutions. Can be used for short term storage Net 7.75 fl. oz.

#11204 Ship. Wt. 1 lb. **\$9.99**

PH 7.01 CALIBRATION SOLUTION

For calibrating your Milwaukee pH Meter to its most accurate possible reading. Proper calibration needs both 4.01 and 7.01 Solutions. Net 7.75 fl. oz.

#11205 Ship. Wt. 1 lb. **\$9.99**

STORAGE SOLUTION

Never store meter dry or in water (especially not distilled/deionized) for prolonged periods. Storing for longer than a couple weeks should be done with this formulated solution.

#11206 Ship. Wt. 1 lb. **\$9.99**

Casings are primarily sold in bundles called hanks. Salted casings have a very long shelf life when stored properly. When refrigerated, they have an indefinite shelf life. Unrefrigerated, these salted casings quickly begin to give off a strong odor even though they are not spoiled. Put them back under refrigeration and this odor subsides. 25 mm equals approx. 1 inch.

NATURAL CASINGS

Casings become a transparent sausage skin which hold everything in, develop attractive smoked colors and give the sausage that characteristic *snap* in every bite. Now the most popular sizes are available in a pretubed and preflushed product, an innovation that we are very proud to offer our customers.

Packed in purified salt.

Natural Casings cannot be shipped outside of United States

HOG CASINGS

29 - 32MM (1 1/8" TO 1 1/4") APPROX. 95 LBS. OF SAUSAGE

This size casing can be used with Frankfurters, up to Italian and Breakfast (country) sausage.

#21100 Ship. Wt. 3 lbs. Price per hank \$31.99

32 - 35MM (1 1/4" TO 1 3/8") APPROX. 125 LBS. OF SAUSAGE

This size casing is most generally used in the making of bratwurst, bockwurst and Italian sausage.

#21200 Ship. Wt. 3 lbs. Price per hank \$29.99

35 - 38MM (1 3/8" TO 1 1/2") APPROX. 140 LBS. OF SAUSAGE

The diameter of this casing is larger and generally used for making knockwurst, Polish sausage and others.

#21300 Ship. Wt. 3 lbs. Price per hank \$29.99

38 - 42MM (1 1/2" TO 1 3/4") APPROX. 145 LBS. OF SAUSAGE

This diameter of hog casing is the largest size available. Its diameter will be up to 1 1/2" to 1 3/4". It is very popular in making Polish sausage, Summer Sausage and even Ring Bologna or Liverwurst. It is also used to make dry cured Pepperoni.

#21400 Ship. Wt. 3 lbs. Price per hank \$29.99

HOMEPAK HOG CASINGS APPROX. 25 LBS. OF SAUSAGE

Bundles of natural hog casings that vary in length and diameter. Their quality is identical to the hanks sold on this page, except they are "shorts". Each HomePak ranges from 32-36mm diameters.

#21700 Ship. Wt. 1 lb. \$5.99

Buy Two Ship. Wt. 1 lb. \$9.99

HOG MIDDLES

55 - 60MM (2 1/4") MEDIUM SIZE APPROX. 85 LBS. OF SAUSAGE

Traditionally used to make Blood Sausage and Sopressata. Has a strong odor. Rinse well before using.

#21500 Ship. Wt. 6 lbs. Price per hank \$39.99

PRETUBED HOG CASINGS

After soaking them with the plastic still on, simply slide one end over your stuffing tube and pull the plastic off the other end.

29 - 32MM (1 1/8" TO 1 1/4") APPROX. 45 LBS. OF SAUSAGE

#21010 Ship. Wt. 2 lbs. \$24.99

32 - 35MM (1 1/4" TO 1 3/8") APPROX. 50 LBS. OF SAUSAGE

#21011 Ship. Wt. 2 lbs. \$22.99

35 - 38MM (1 3/8" TO 1 1/2") APPROX. 55 LBS. OF SAUSAGE

#21012 Ship. Wt. 2 lbs. \$21.99

38 - 42MM (1 1/2" TO 1 3/4") APPROX. 60 LBS. OF SAUSAGE

#21013 Ship. Wt. 2 lbs. \$21.99

NATURAL SHEEP CASING

20 - 22MM (3/4") APPROX. 35 LBS. OF SAUSAGE

Used to make Sausage Sticks, Smokies and Pepperettes.

#22300 Ship. Wt. 2 lbs. \$53.99

22 - 24MM (3/4" TO 1") APPROX. 40 LBS. OF SAUSAGE

Used to make Pork Sausage and Breakfast links.

#22100 Ship. Wt. 2 lbs. \$44.99

24 - 26MM (1" TO 1 1/16") APPROX. 45 LBS OF SAUSAGE

Used when making Wieners or Hot Dogs.

#22200 Ship. Wt. 2 lbs. \$49.99

HOMEPAK SHEEP CASINGS APPROX. 15 LBS. OF SAUSAGE

Perfect for small batch home use. The HomePaks are composed of high quality natural sheep casings in diameters ranging from 20-26mm in varying lengths called "shorts".

#21800 Ship. Wt. 1 lb. \$12.99

Buy Two Ship. Wt. 1 lb. \$19.99

BEEF ROUNDS

Beef rounds are used for Ring Bologna, Ring Liver Sausage, Blood Sausage, Knockwurst, Mettwurst, Kiszka, Polish Sausage & Holsteiner.

38 - 40MM (1 1/2" TO 1 5/8") APPROX. 70 LBS. OF SAUSAGE

#23100 Ship. Wt. 6 lbs. \$21.99

40 - 43MM (1 5/8" TO 1 3/4") APPROX. 75 LBS. OF SAUSAGE

#23200 Ship. Wt. 6 lbs. \$21.99

BEEF MIDDLES

55 - 60MM (2 1/8" TO 2 3/8") APPROX. 80 LBS. OF SAUSAGE

Diameter - Random lengths - approx. 57 feet. Can be used for Liverwurst, Bologna, Summer Sausages, cooked or dry cured Salamis.

#23400 Ship. Wt. 6 lbs. \$26.99

BEEF BUNG

102-114MM (4" TO 4 1/2") APPROX. 45 LBS. OF SAUSAGE

Approximate diameter. Average approximate capacity per casing, 8-10 lbs. Beef bungs are used for Capicola, Veal Sausage, large Bologna, Lebanon and cooked Salami. 1 Beef Bung casing.

#23300 Ship. Wt. 1 lb. \$9.99



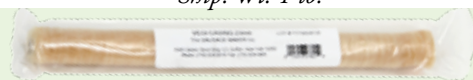
Scan This QR Code For
YouTube Video on using
our Pre Tubed Casing



SAUSAGE PRICKER

For removing air pockets in natural or fibrous casings. A must have tool in sausage making. Length: 5 1/2"

#56300 Ship. Wt. 1 lb. \$8.99



VEGETARIAN CASING

Vegetarian and vegan friendly. Casings are very tender, stuff carefully and when cooking bring temperature up very slowly. Approx.

10 lbs. per strand (one strand per package). Totally edible. Keep refrigerated. Can be microwaved as well. Diameter: Approx. 1 5/16"

#27801 Ship. Wt. 1 lb. \$9.99

FLAT COLLAGEN CASINGS

Does not require refrigeration and may be stored at normal room temperatures of 50°-80°F. Very durable and provide you with uniform stuffed diameters for a consistent and professional final product. It is best to soak the casings in lukewarm water (90°F) with 1 teaspoon of salt to each quart of water. Do not over stuff. To get the most out of Flat Collagen casings; it is recommended that Hog Rings and Hog Ring Pliers be used at each end. For hanging; you can either tie butcher's twine in a loop or use pre-tied Polly Loops. Easy to peel away when sausage has been cooked. **Non-Edible.** All dimensions are approximate

SALAMI SIZE FLAT COLLAGEN CASINGS

47MM (1 7/8" X 24")

Collagen clear. One 24" casing will hold about 2 lbs. of raw finished product.

#20221 Package of 20 - Ship. Wt. 1 lb. \$12.99

#20222 Mahogany Package of 20 - Ship. Wt. 1 lb. \$12.99

60MM (2 3/8" X 24")

Collagen clear. One 24" casing will hold about 2 ½ lbs. of raw finished product.

#28010 Package of 20 - Ship. Wt. 1 lb. \$14.99

65MM (2 1/2" X 18")

Collagen clear, string pre-tied on the end. One 18" casing will hold about 2 ½ lbs. of raw finished product.

#28020 Package of 20 - Ship. Wt. 1 lb. \$12.99

65MM (2 1/2" X 18")

Collagen clear, string pre-tied on the end. One 18" casing will hold about 2 ½ lbs. of raw finished product. With deer head print.

#28023 Package of 20 - Ship. Wt. 1 lb. \$14.99

65MM (2 1/2" X 18")

Mahogany string pre-tied on the end. One 18" casing will hold about 2 ½ lbs. of raw finished product. With deer head print.

#28025 Package of 20 - Ship. Wt. 1 lb. \$15.99

85MM (3 3/8" X 20")

Collagen clear, string tied on one end. One 20" casing will hold about 5 ½ lbs. of raw finished product.

#28029 Package of 20 - Ship. Wt. 1 lb. \$16.99

90MM (3 1/2" X 24")

Collagen clear. One 24" casing will hold about 5 ½ lbs. of raw finished product.

#28030 Package of 20 - Ship. Wt. 1 lb. \$17.99

100MM (3 7/8" X 24")

Collagen clear. One 24" casing will hold about 7 lbs. of raw finished product.

#28040 Package of 10 - Ship. Wt. 1 lb. \$12.99

ROUNDED COLLAGEN CASINGS

40MM (1 5/8" X 18")

We now have a collagen casing that curves into a perfect ring/loop. Comes pretied on one end for convenience and added efficiency. Curves into a perfect ring/loop. Holds 10 lbs. of sausage.

Non-edible.

#28015 Package of 10 - Ship. Wt. 1 lb. \$7.99



STRAND COLLAGEN CASINGS

We have edible casings for fresh and smoked sausage. The fresh casing is a thinner casing and often-times will not withstand the hanging pressure in a smokehouse but it creates a more tender bite. The smoked casing is a thicker casing made to withstand the hanging pressure when smoking and it dries faster than natural casings so you can start the smoking process earlier. These casings give you a simple and effective alternative to using natural sheep, hog, or beef casings without affecting the final product. No preparation necessary, just insert onto stuffing tube and stuff! **Edible Casing.** Conversion of diameters from metric-to-standard are approximate

FRESH SAUSAGE COLLAGEN CASINGS

22MM (7/8")

Great for Breakfast Sausage. Stuffing capacity per package: 30 lbs.

#27800 3 per pkg. - Ship. Wt. 1 lb. \$12.99

26MM (1")

For Hot Dogs/Weiner Sausage. Stuffing capacity per package: 30lbs.

#27810 4 per pkg. Ship. Wt. 1 lb. \$9.99

28MM (1 1/8")

Makes sausages like Chorizo, Bratwurst, 'plump' Hot Dogs;

excellent grilling size diameter. Stuffing capacity per package: 30lbs.

#27812 4 per pkg. Ship. Wt. 1 lb. \$10.99

32MM (1 1/4")

Popular for making Italian Sausage, Bratwurst, Bockwurst, Chorizo

and Country Sausage. Stuffing capacity per package: 43 lbs.

#27820 3 per pkg. - Ship. Wt. 1 lb. \$18.99

SMOKED SAUSAGE COLLAGEN CASINGS

19MM (3/4")

Used for Dried Sausage Sticks or other dry-cure or semi-dry curing.

Stuffing capacity per package: 30 lbs.

#27910 3 per pkg. - Ship. Wt. 1 lb. \$13.99

26MM (1")

The ideal size for making smoked Hot Dogs/Weiner Sausage.

Stuffing capacity per package: 30 lbs.

#27811 4 per pkg. Ship. Wt. 1 lb. \$9.99

32MM (1 1/4")

For smoked sausages like Bratwurst, Italian, Smoked Breakfast or

Country Sausage and dry-cure Pepperoni. Casings ship at 1 lb. each.

#27920 3 per pkg. capacity 40-43 lbs. \$13.99

38MM (1 1/2")

Mainly used for large diameter sausage like Polish, Knockwurst, and

dry cure Pepperoni. Stuffing capacity per package: 60-70 lbs.

#27930 3 per pkg. - Ship. Wt. 1 lb. \$17.99

MAHOGANY AND RED

16MM (5/8")

Perfect for Smoke Sticks! Use only with Stainless Steel ½" O.D.

Stuffing Tube. Makes 17 lbs. of sausage.

#27806 ... Mahogany- 5 ½ per pkg. - Ship. Wt. 1 lb. \$12.99

21MM (7/8")

Small diameter Breakfast Sausage or Sausage Stick sized casings.

Stuffing capacity per package: 30 lbs.

#27807 Mahogany- 3 per pkg. - Ship. Wt. 1 lb. \$17.99

32MM (1 1/4")

#27825 Red - 36 lbs. capacity Ship Wt. 1 lb. \$21.99

#27828 .. Mahogany - 47 lbs. capacity Ship Wt. 1 lb. ... \$17.99

FIBROUS CASINGS

All casing dimensions are approximate stuffing sizes before processing. These fibrous casings are popular because they are inexpensive for making larger sausages - salami, summer sausage, bologna and more. The fiber in these casings runs lengthwise which makes them strong so you can stuff them tighter without bursts. They smoke just as brown as a natural casing. Fibrous casings need not be refrigerated.

**All casings on this page are non-edible and Ship Wt. 1 lb.*

PLEASE NOTE: Soak for 20 - 30 minutes before stuffing. **Non-edible casing.**

SYNTHETIC PROTEIN LINED FIBROUS CASINGS

Made specially for dry-cured sausages. A protein coating on the inside of these casings gives them the ability to cling to the meat as it is drying.

61MM (2 3/8") STUFFED DIA. PROTEIN-LINED CASINGS, CLEAR

#2510020 to a bundle, 24" L, Approx. 2 1/2 lb. capacity ea..... \$15.99

61MM (2 3/8") STUFFED DIA. PROTEIN-LINED CASINGS, MARBLE

#2510520 to a bundle, 24" L, Approx. 2 1/2 lb. capacity ea..... \$19.99

76MM (3") STUFFED DIA. PROTEIN-LINED CASINGS, CLEAR

#2520020 to a bundle, 24" L, Approx. 5 lb. capacity ea..... \$15.99

76MM (3") STUFFED DIA. PROTEIN-LINED, STRING EFFECT

#2420720 to a bundle, 24" L, Approx. 5 lb. capacity ea..... \$14.99

FIBROUS CASINGS

38MM (1 1/2") STUFFED DIA. PEPPERONI STICK CASINGS, CLEAR

#2400020 to a bundle, 24" L, Approx. 1 1/2 lb. capacity ea..... \$13.99

61MM (2 3/8") . .STUFFED DIA. SUMMER SAUSAGE CASINGS, CLEAR

#2410020 to a bundle, 24" L, Approx. 2 1/2 lb. capacity ea..... \$13.99

61MM (2 3/8") STUFFED DIA. DEER HEAD CASING, RED

#2410520 to a bundle, 12" L, Approx. 1 1/2 lb. capacity ea..... \$11.99

76MM (3") STUFFED DIA. SALAMI CASINGS, CLEAR

#2420020 to a bundle, 24" L, Approx. 5 lb. capacity ea..... \$14.99

76MM (3") STUFFED DIA. DEER HEAD CASING

Deer head casing with three lines for your own personal message.

#2420520 to a bundle, 24" L, Approx. 5 lb. capacity ea..... \$15.99

88MM (3 3/8") STUFFED DIA. COOKED SALAMI CASINGS, CLEAR

#2430020 to a bundle, 24" L, Approx. 7 lb. capacity ea..... \$15.99

124MM (4 7/8") STUFFED DIA. BOLOGNA CASINGS, RED

#2440010 to a bundle, 24" L, Approx. 10 lb. capacity ea..... \$12.99

FOOTBALL SEWN CASING

#245003 to a bundle, 10" L, Approx. 1 lb. 6 oz capacity ea..... \$11.99

FIBROUS CASING ASSORTMENT

Casing Assortment Kit consists of: • 5 Beef Summer Sausage Casings • 5 Deer Salami Casings • 5 Cooked Salami Casings • 5 Bologna Casings • 5 Protein Lined Casings

#27100Fibrous Casing Assortment 25 Pack, 24" L \$19.99

MAHOGANY COLORED FIBROUS CASINGS

Simply add liquid smoke to the mixture, stuff it into the casings and cook it in the Smokehouse. No smoking is necessary as the mahogany color of the casings simulates the color of smoke. *Soak 20-30 minutes in water before using.*

38MM (1 1/2") STUFFED DIA. MAHOGANY PEPPERONI STICK CASING

#2600020 to a bundle, 24" L, Approx. 1 1/2 lb. capacity ea..... \$15.99

61MM (2 3/8") STUFFED DIA. MAHOGANY SUMMER SAUSAGE CASING

#26100 20 to a bundle, 24" L, Approx. 2 1/2 lb. capacity ea..... \$15.99

76MM (3") STUFFED DIA. MAHOGANY SALAMI CASING

#2620020 to a bundle, 24" L, Approx. 5 lb. capacity ea..... \$19.99

124MM (4 7/8") STUFFED DIA. MAHOGANY BOLOGNA CASING

#2802710 to a bundle, 24" L, Approx. 10 lb. capacity ea..... \$10.99



SAUSAGE MAKER 4" POLY LOOPS

Save time and frustration tying loops at ends of synthetic casings.
100 Loops per package.

#29935 *Ship. Wt. 1 lb.* **\$4.99**



(A) MANUAL HOG RING PLIERS

#29110 *Ship. Wt. 1 lb.* **\$7.99**

(B) SPRING-LOADED HOG RING PLIERS

#29100 *Ship. Wt. 1 lb.* **\$24.99**



CASING CLIPS

Only used to seal the bottoms of the casings. The tops are usually tied with butcher twine or hog rings. You can seal just about any casing with these clips. Package of 100.

#29931 *Ship. Wt. 1 lb.* **\$4.99**

HOG RINGS FOR ALL SIZE CASINGS

Ship Wt. 1 lb. 4 oz./per bag

#29160 $\frac{3}{8}$ " - 100 per bag **\$5.99**

#29130 $\frac{1}{2}$ " - 100 per bag **\$5.99**

#29140 $\frac{5}{8}$ " - 100 per bag **\$6.99**

#29150 $\frac{3}{4}$ " - 100 per bag **\$6.99**



COOKING TWINE W/ HOLDER & CUTTER, 500 FT.

Comes with a beautiful banana wood cutter with recessed blade. Makes it easy to cut the twine to your desired length.

#31311 *Ship. Wt. 2 lbs.* **\$15.99**

REFILL TWINE (500FT.)....

#31312 *Ship. Wt. 1 lb.* **\$7.99**



GROUND MEAT BAGS

Shipping Wt. 1 lb. Per Bundle. Guaranteed Not to Leak or Break. Seal out air and light and keep flavor and freshness. Please specify ground beef, wild game or ground pork when ordering.

Packed 30 per bundle.

#28210 1 lb. Game Bag **\$4.99**

#28220 2 lb. Game Bag **\$4.99**

#28230 1 lb. Ground Beef Bag **\$4.99**

#28240 2 lb. Ground Beef Bag **\$4.99**

#28250 1 lb. Ground Pork Bag **\$4.99**

#28260 2 lb. Ground Pork Bag **\$4.99**

#22115 1 lb. All Purpose Bag **\$4.99**

#22116 2 lb. All Purpose Bag **\$4.99**

#22117 5 lb. All Purpose Bag **\$5.99**



BAG SEALER

Equipped with one roll of $\frac{3}{8}$ " x 540' red tape. Seal your meat bags air tight with this amazing bag sealer. This easy to use and practical item should be kept in every household.

Dimensions: 8 $\frac{1}{2}$ " L x 6" H

#31325 *Ship. Wt. 2 lbs.* **\$32.99**

TAPE FOR BAG SEALER $\frac{3}{8}$ " X 540' RED TAPE.

#31326 *Ship. Wt. 1 lb.* **\$4.99**



COTTON BUTCHER TWINE ..

Used for tying the ends of fibrous casings, hanging salamis in the smoker or for rolling roasts.

Includes: 2 balls, 402 ft. each.
804 ft. total. Made in USA.

#31310 *Ship. Wt. 3 lbs.* **\$9.99**

HIGH BARRIER CASINGS

With High Barrier Casings, the inside casing layer is made of a, high-gas barrier nylon, the middle layer is a moisture-proof poly barrier and the next layer contains a 'meat-cling' surface that will help shrink the casing with the sausage if necessary. These casings hold a perfect air & water tight seal to prevent product weight loss and this benefit also increases shelf life in the cooler or freezer without the need of a vacuum sealer. Used for steaming or cooking in simmering water (175-180°F). Do not use these casings for Semi-Dry, Dry-Curing, or smoking as the impermeable surface prevents smoke absorption and moisture removal. Best to use Liquid Smoke during mixing to add smoky flavor or Fermento (pg. 26) to add tangy taste. Sizes given are stuffed diameters. Soak for 30 minutes before stuffing. Stuff tightly.

***Casings not edible.**

RED & WHITE, TEXTURED

120mm (4 3/4") x 24"

Superior quality, extra-durable and premium appearance will set your product apart from 'the rest'. Great for Mortadella, Bologna, or any quality large diameter sausage or burger. 20 casings per bundle. Approx. 8 lbs. capacity each.

#28100 Ship. Wt. 1 lb. **\$19.99**



BLACK & GOLD, TEXTURED

120mm (4 3/4") x 24"

Superior quality and eye-popping, vibrant design. Great for Liverwurst, Salami, Braunschweiger or any quality large diameter sausage or burger. 20 casings per bundle. Approx. 8 lbs. capacity each.

#28101 Ship. Wt. 1 lb. **\$19.99**



WHITE & GOLD, TEXTURED

65mm (2 1/2") x 24"

For summer sausage or any number of popular Italian Salami and German Wurst that don't need smoking. The gold texture on the casing gives it a regal appearance reserved for only the finest of recipes. 20 casings per bundle. Approx. 2 1/2 lbs. capacity each.

#28102 Ship. Wt. 1 lb. **\$12.99**



RED

60mm (2 3/8") x 24"

This size is commonly used for Pepperoni and the color is one of the most popular on the market. You will notice immediately how vibrant these casings really are compared to other 'red' casings. 20 casings per bundle. Approx. 2 1/4 lbs. capacity each.

#28103 Ship. Wt. 1 lb. **\$10.99**



BLACK

80mm (3 1/8") x 24"

Use for any larger diameter recipe like Salami, Leberkase or luncheon meats. Very elegant, professional look when stuffed. Same durability as the other casings here. 20 casings per bundle. Approx. 4 lbs. capacity each.

#28104 Ship. Wt. 1 lb. **\$10.99**



GOLD

70mm (2 3/4") x 24"

Slightly larger than an average summer sausage but smaller than a Liverwurst. The look, strength and durability of a any quality casing. 20 casings per bundle. Approx. 2 3/4 lbs. capacity each.

#28105 Ship. Wt. 1 lb. **\$11.99**



ROUND, CLIPPED & LOOPED

43mm (1 3/4") x 18"

For any 'ring' sausage recipe such as the Polish Kielbasa, Ring Bologna, Liver Sausage, and Kiszka. What these casings are best for is making any sausage into a consistent and perfect loop with minimal effort. 20 casings per bundle. Approx. 1 1/4 lbs. capacity each.

#28106 Ship. Wt. 1 lb. **\$12.99**



CHRISTMAS THEMED CASING

Give the gift of sausage for the holiday season with our unique Santa casing design. 88mm (3 7/16") 16" long, packed in a bundle of 5. These casings can be smoked. No refrigeration required. **Not edible.** Diameter: Approximately 3 7/16" when stuffed

#26506 Ship. Wt. 1 lbs. **\$9.99**



FOOTBALL CASING Non-Edible.

Approx 1lb 6 oz when Stuffed. Length: 10" (3 per bundle)

#24500 Ship. Wt. 1 lb. **\$6.99**

BASEBALL CASING Non-Edible.

Approx 1lb 6 oz when Stuffed. Length: 16" (3 per bundle)

#24502 Ship. Wt. 1 lb. **\$6.99**

BEER BOTTLE CASING Non-Edible.

Approx 1 lb 8 oz when Stuffed. Length: 14 1/2" (3 per bundle)

#24501 Ship. Wt. 1 lb. **\$6.99**

PLASTIC & CELLULOSE CASINGS

Cellulose and Plastic (2-layer Nylon) casings are made of durable, permeable material which allow for tight stuffing as well as smoke absorption. Cellulose casings are intended to be finished in steam cabinet or flash cooking in boiling water to ensure smooth peelability. They also have black stripes to alert you if part of the casing has not peeled. Our Plastic casings are much thinner and easier to work with than collagen; they are uniform and create a consistent product. The 'Curved' variety makes sausage loops and naturally appearing curves. ***Cellulose and Plastic Casings NOT Edible. Do not fry, oven bake, grill or contact with high heat. Do not soak prior to stuffing.**



ADJUSTABLE RAZOR FOR VARYING CASING THICKNESS



ADJUSTABLE CASING PEELER

Innovative design and high-quality TSM construction. Made specifically for cutting cellulose and other easily peelable casings. This cutter/peeler is especially handy for small to medium commercial operations where time savings and product consistency is vital. Consists of sausage 'V' guide to keep casing cuts centered, adjustable (and removable) razor for varying casing thickness, all stainless steel construction, and bottom bracket with bolting/securing holes. Peels casings with a maximum 1 1/2" dia. Net Wt. 1 lb. 11 oz. **Dimensions:** 4" W x 6" D x 5 1/4" H
#23103 Ship. Wt. 3 lbs. **\$99.99**

CASING REEL DISPENSER

Made for holding TSM Collagen Reels located on this page. The top bar is used to gently yet securely hold down the casing to prevent casing unraveling and make cutting easier. This dispenser allows you to quickly and easily dispense whatever length casing you need. Sometimes the pre-cut lengths that are packaged together too long or even too short and we don't want you wasting an inch of casing if you don't have to; that's why we developed this system.



#23111 Ship. Wt. 4 lbs. **\$69.99**

CELLULOSE CASINGS

21MM (13/16") APPROX. 35 LBS. OF SAUSAGE *KOSHER

Clear with black stripe. Excellent for making common grocery-store diameter skinless hotdogs or breakfast links. Adjustable Peeler #23103 recommended for quick peeling. 5 strands per package, 42' total length.

#20248 Ship. Wt. 1 lb. **\$14.99**

25MM (1") APPROX. 40 LBS. OF SAUSAGE *KOSHER

Clear with black stripe. These casings are ideal for making larger skinless franks or bratwurst. 4 strands per package, 42' total length.

#20250 Ship. Wt. 1 lb. **\$13.99**

31MM (1 1/4") APPROX. 40 LBS. OF SAUSAGE *KOSHER

Clear with black stripe. Most common size deli or grill sausage. 3 strands per package, 35' total length.

#20253 Ship. Wt. 1 lb. **\$10.99**

SMOKEABLE PLASTIC CASINGS

CURVED 26MM (1") APPROX. 40 LBS. OF SAUSAGE

Gives your hotdogs a nice curved appearance.

#20260 Ship. Wt. 1 lb. **\$11.99**

CURVED 32MM (1 1/4") APPROX. 48 LBS. OF SAUSAGE

Gives your sausages a nice curved appearance. Durable 2-layer Nylon make stuffing easy and minimizes bursts.

#20261 Ship. Wt. 1 lb. **\$13.99**

ROUND 43MM (1 11/16" X 18") APPROX. 20 LBS. OF SAUSAGE

Perfect for cooked pepperoni. Durable 2-layer Nylon make stuffing easy and with minimizes bursts.

#20262 Package of 20 - Ship. Wt. 1 lb. **\$12.99**

COLLAGEN REELS

We are now offering our most popular sized Flat Collagen Summer Sausage Casing (65mm) in reels. This will make it ideal for people, especially processors and small kitchens, for cutting the casings to their custom size.



68MM (2 11/16") X 100 FT. APPROX. 125 LBS. OF SAUSAGE

Ideal Summer Sausage diameter collagen casing. 100 Foot Reel.


#20223 Ship. Wt. 2 lbs. **\$39.99**

68MM (2 11/16") X 250 FT. APPROX. 300 LBS. OF SAUSAGE

Ideal Summer Sausage diameter collagen casing. 250 Foot Reel.

#20224 Ship. Wt. 3 lbs. **\$99.99**


OUR BEST SELLING SEASONINGS

The seasonings sold on this and the following pages are either made by us in our own Mixing Room (marked with ) or are brought in from a nationally recognized supplier, in those cases seasonings are thoroughly tested by everyone at Sausage Maker before we offer them to you. The formulas we use are mixed using recipes that are Generations old, making them uniquely authentic in the seasoning market.

If any seasoning tastes too salty, peppery, or garlicky for your palette, scale down usage by 1 oz seasoning per 10 lbs of meat. Never adjust Cure#1 or #2 amounts.

KEY: ● Insta Cure™ #1 required ● Insta Cure™ #1 & Soy Protein required ● Soy Protein required ● Insta Cure™ #2 required




BRATWURST- ●  There is nothing like a grilled or pan-fried Brat. Like most of our top-selling seasonings this one is also made right here at the Sausage Maker. We captured the authentic taste of a good Brat, follow recipe on label for best results!

#91100 Makes 50 lbs. Net Wt. 1 lb. 4 oz./ Ship. Wt. 2 lbs. \$8.99

#91100-10 ... Makes 10 lbs. Net Wt. 4 oz./ Ship. Wt. 1 lb. \$4.99



BREAKFAST SAUSAGE-  A terrific mix with sage, pepper, ginger, nutmeg and other spices. Now available in a perfected Mild-Hot Style and Low-Salt Variety. Contains Soy.

#91200 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$7.99

#91200-10 ... Makes 10 lbs. Net Wt. 5 oz./ Ship. Wt. 1 lb. \$4.99

Mild Hot


#91300 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$7.99

#91300-10 ... Makes 10 lbs. Net Wt. 5 oz./ Ship. Wt. 1 lb. \$4.99

Low Salt

#91202 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$8.99



MILD-HOT ITALIAN SAUSAGE-  A great blend of spices that make an authentically delicious Italian Sausage. This seasoning ranks up there with our best-sellers, great customer feedback on this blend! Less said is better with the classics. Available in Low-Salt variant. Contains Soy.


#91800 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$6.99

#91800-10 ... Makes 10 lbs. Net Wt. 5 oz./ Ship. Wt. 1 lb. \$5.99

Low Salt

#91802 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$8.99




SWEET ITALIAN SAUSAGE-  A simple formula that makes a tried-and-true classic, great off the grill. A perfect blend making an Italian Sausage with a dose of sweet, great combo!

#91900 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$6.99

#91900-10 ... Makes 10 lbs. Net Wt. 5 oz./ Ship. Wt. 1 lb. \$5.99



POLISH SAUSAGE- ●  Allergen-Soy. This seasoning doesn't have flavor enhancers nor chemicals, just fresh, natural spices; 'Beauty of Simplicity'.

#91120 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$6.99

#91120-10 ... Makes 10 lbs. Net Wt. 5 oz./ Ship. Wt. 1 lb. \$4.99


Low Salt

#91122 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$8.99

Mild-Hot

#91119 Makes 50 lbs. Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$8.99



SUMMER SAUSAGE- ●  A coarse ground, semi-dry cured sausage with a mild tangy flavor. Hands-down our best-selling seasoning! Perfect balance of spices for a Summer Sausage for game meats.


#91160 Makes 50 lbs. Net Wt. 2 lbs. 8 oz./ Ship. Wt. 3 lbs. \$9.99

#91160-10 ... Makes 10 lbs. Net Wt. 8 oz./ Ship. Wt. 1 lb. \$5.99

Mild-Hot

#91161 Makes 10 lbs. Net Wt. 8 oz./ Ship. Wt. 2 lbs. \$11.99



SALAMI- ●  A smoked, mild flavored salami meant to complement your ground game and not overtake it with unnecessary spices or uneven proportions. This has been a top selling item for decades. No risk here, just satisfaction.

#91150 Makes 50 lbs. Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$9.99

#91150-10 ... Makes 10 lbs. Net Wt. 7 oz./ Ship. Wt. 1 lb. \$5.99



MAPLE SAUSAGE- A delicious mild breakfast sausage seasoning but also makes a delicious mid-sized sausage. No need for the syrup on this one. Prepared with its own natural maple flavor. Contender for best breakfast sausage seasoning.

#91350 Makes 50 lbs. Net Wt. 1 lb. 4 oz./ Ship. Wt. 3 lbs. \$9.99

IMPORTANT PLEASE READ: INSTA CURE™ #1 REQUIRED IF SMOKING • Insta Cure™

#1 can be purchased on pg.26 • No extra salt is needed. • Recipes are listed on each package. • All

seasonings contain dextrose, corn syrup or fermento when needed. If any seasoning tastes too salty, peppery, or garlicky for your palette, scale down usage by 1 oz seasoning per 10 lbs of meat. Never adjust Cure#1 or #2 amounts.

SEASONINGS

ANDOUILLE

Makes 50 lbs. The famous large diameter smoked Louisiana sausage that is spicy and contains the essential spices for a proper Cajun sausage with Creole origins. Contains Soy.

#91010 Net Wt. 1 lb. 12 oz./ Ship. Wt. 2 lbs. \$9.99

BEER SAUSAGE

Makes 50 lbs. Nothing complements a good beer like a great tasting sausage. Parties, get-togethers, barbeques, tailgating or watching the game at home. This seasoning is perfect for any event with a frosty brew. Excellent with Beer Buds!

#91055 Net Wt. 2 lbs. 13 oz./ Ship. Wt. 3 lbs. \$12.99

BEER BUDS

Makes 50 lbs. Give any Beer Sausage recipe an added 'hoppy' flavor that will make even the most enthusiastic sausage connoisseur impressed! Contains Maltodextrin, Hops, Barley and Yeast.

#91056 Net Wt. 12 oz./ Ship. Wt. 1 lb. \$11.99

BOLOGNA

Makes 50 lbs. Typically the store-bought Bologna is composed of low-quality meats emulsified together. We think YOU should decide what goes into your Bologna.

#91000 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$9.99

BOLOGNA, RING

Makes 50 lbs. The great American classic, Ring Bologna. The seasoning provides that great taste you expect from a Sausage Maker blend and it does not disappoint. Especially great when smoked. Contains MSG.

#91367 Net Wt. 3 lbs./ Ship. Wt. 4 lbs. \$15.99

BOLOGNA, VENISON TRAIL

Makes 50 lbs. A chunky bologna, made with coarse cuts of meat. The seasoning we sell is modeled after their recipe only ours is primarily for wild game, although it can be used with any meat. American Classic. Contains Mustard.

#91170 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$10.99

BOUDIN

Makes 50 lbs. The Louisiana Cajuns' variation of a Polish Kiszka or Blood Sausage. This seasoning can be used for the bloody variety or non-bloody, called boudin blanc. This blend contains the Cajun "trinity of spices", this is as authentic as it gets. Contains Soy

#91020 Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$7.99

BRATWURST, MIDWEST

Makes 50 lbs. This seasoning is dedicated to the midwesterners whose descendants brought the love of Brats to the States. We tried to capture the authentic taste of a good Brat, enjoy! Contains MSG.

#91112 Net Wt. 1 lb. 11 oz./ Ship. Wt. 2 lbs. \$11.99

BRATWURST, SWISS STYLE

Makes 50 lbs. No neutrality here, this Brat seasoning was bred for domination. Onion, garlic, and sugar give it a unique, yet not at all risky flavor. Spices are harmonized with the precision of a Swiss watch or knife, except this is tasty.

#91111 Net Wt. 1 lb. 9 oz./ Ship. Wt. 2 lbs. \$9.99

BRATWURST, TOMATO BASIL

Makes 50 lbs. Gives the Brat a hint of pizza, lasagna or a real good pasta sauce. No complaints, this seasoning has a lot of applications and is very good for meatballs. Brat or Not, this is a great seasoning that begs to be used in a party sausage or Italian cuisine.

#91113 . . . Net Wt. 1 lb. 10 oz./ Ship. Wt. 2 lbs. \$22.99

CAJUN SAUSAGE

Makes 50 lbs. A tasty blend of peppers, onion and garlic which make this sausage delicious off the grill. This seasoning has some of that irresistible southern twang, maybe that's why it continues to be a top-selling item.

#91552 Net Wt. 1 lb. 12 oz./ Ship. Wt. 2 lbs. \$12.99

CAJUN SAUSAGE, GEORGIA SPECIAL

Makes 50 lbs. An excellent Pork Seasoning with a delicious touch of cajun. The sweetness is perfectly counterbalanced with sage. Contains MSG.

#91420 Net Wt. 1 lb. 4 oz./ Ship. Wt. 2 lbs. \$12.99

GARLIC BASIL

Makes 50 lbs. A unique spin on the classic Garlic Sausage Seasoning (#91362) with the addition of Basil. This seasoning gives you a nice hint of Italian without the sometimes overpowering pepper.

#91363 Net Wt. 1 lb. 4 oz./ Ship. Wt. 2 lbs. \$8.99

GERMAN SAUSAGE

Makes 50 lbs. Very popular mixed seasoning features spices most common in traditional German Sausage. Add a touch of your specialty spice and make it your own German Style Sausage.

#91750 Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$9.99

GÖTEBORG

Makes 50 lbs. A summer sausage originating from the Swedish city of Göteborg. Coarse, semi-dry cured sausage with nutmeg and coriander, a Scandinavian favorite. Sometimes spelled "Goteburg" or "Gothenburg".

#91700 Net Wt. 2 lbs. 8 oz./ Ship. Wt. 3 lbs. \$12.99

GREEK TURKEY SAUSAGE

Makes 50 lbs. The 3lbs of pork trimmings we added to the 7lb of turkey really moistened and enhanced the final taste of the product. This is a fresh sausage with cheese (not included), see pg. 58 for High Temp Cheese. do not smoke. Contains Soy.

#91810 Net Wt. 1 lb. 4 oz./ Ship. Wt. 3 lbs. \$8.99

HOT DOG/ WIENER

Makes 50 lbs. The most popular sausage in the United States. Small number of ingredients in perfect proportion is what makes a winning recipe and this is definitely a Winner. Contains Mustard.

#91140 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$10.99

HUNGARIAN SAUSAGE

Makes 50 lbs. Our traditional blend of Hungarian Sausage spices of Pepper, Garlic and the famous Hungarian Paprika make this internationally renowned sausage a masterpiece not needing any introduction

#91760 Net Wt. 2 lbs. 4 oz./ Ship. Wt. 3 lbs. \$10.99

SEASONINGS If any seasoning tastes too salty, peppery, or garlicky for your palette, scale down usage by 1 oz seasoning per 10 lbs of meat. Never adjust Cure#1 or #2 amounts.

KEY: ● Insta Cure™ #1 required ● Insta Cure™ #1 & Soy Protein required ● Soy Protein required ● Insta Cure™ #2 required

ITALIAN HERB & CHEESE

Makes 50 lbs. An instant hit here at the Sausage Maker! A recipe from an excellent customer. Cheese not included.
#91805 ... Net Wt. 2 lbs. 8 oz./ Ship. Wt. 3 lbs. \$9.99

JALAPEÑO HERB SAUSAGE ●

Makes 50 lbs. A spicy hot sausage that tastes great when smoked or grilled but, it can just as well be made fresh. For anyone that likes a kick with their sausage or just likes spicy food. Contains Soy.
#91550 ... Net Wt. 1 lb. 4 oz./ Ship. Wt. 2 lbs. \$12.99

LANDJÄGER ●

Makes 50 lbs. A tangy pressed sausage. "Landjager" means Country Hunter in German. After stuffing it is flattened to about 1/2" thick giving it a rectangular shape. Delicious unique taste of Germany.
#91070 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$9.99

LIVERWURST ●

Makes 50 lbs. Liver is an acquired taste that sends a lot of people running, unfortunately they probably never had a properly made liver sausage. Follow the recipe that the seasoning comes with and experience the real taste of a good Liverwurst.
#91025 ... Net Wt. 1 lb. 12 oz./ Ship. Wt. 2 lbs. \$7.99

MAPLE SAUSAGE, BROWN SUGAR

Makes 50 lbs. A delicious mild breakfast sausage seasoning but also makes a delicious mid-sized sausage. No need for the syrup on this one. Prepared with its own natural maple flavor. Contender for best breakfast sausage seasoning.
#90109 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$12.99

MEXICAN CHORIZO

Makes 50 lbs. Whether you prefer the smoked, dried (dry-cured), or fresh variety, this seasoning will help get you there. This blend makes a beautifully vibrant red chorizo.
#91400 ... Net Wt. 2 lbs. 8 oz./ Ship. Wt. 3 lbs. \$14.99

MORNING EDGE

Makes 50 lbs. Morning Edge, is a spicy sausage blend that is best served in 20-24MM breakfast links. Served with eggs and toast this sausage is just what the doctor ordered; definitely not a medical doctor.
#91556 ... Net Wt. 1 lb. 10 oz./ Ship. Wt. 2 lbs. \$11.99

PEPPER & ONION

Makes 50 lbs. While the name may sound like this seasoning is loaded with these powerful spices, they have been carefully mixed to not be overpowering. The Peppers used are not of the 'Hot' variety but are red and green bell peppers.
#91366 ... Net Wt. 1 lbs. 4 oz./ Ship. Wt. 3 lbs. \$8.99

PEPPERONI, DRY-CURE ●

Makes 50 lbs. Usually found sliced and on pizza or as a snack with crackers and cheese. Certain temperatures and humidity levels must be maintained. Research before attempting to dry cure.
#91040 ... Net Wt. 3 lbs. 2 oz./ Ship. Wt. 3 lbs. \$6.99

PEPPERONI, SMOKED

Makes 50 lbs. A well spiced, mild-hot, coarsely ground sausage. Perfect proportions of white and black peppers, counterbalanced with garlic and hints of onion.
#91110 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$11.99

POLISH, COUNTRY

Makes 50 lbs. Similar to our Polish Sausage Seasoning (#91120) this version has a slightly sweeter flavor and doesn't have as much garlic as the original. Contains MSG. & Soy.
#91508 Net Wt. 2 lbs. 14 oz./ Ship. Wt. 3 lbs. \$19.99

PORK SAUSAGE, COUNTRY STYLE

Makes 50 lbs. Try this seasoning and be surprised like we were how well it complements pork. We also made plenty of patties using this seasoning and they were great also. Contains MSG.
#91310 Net Wt. 1 lb. 4 oz./ Ship. Wt. 2 lbs. \$9.99

PORK SAUSAGE, FARMER STYLE

Makes 50 lbs. A variation on the mostly beef recipe, with brown sugar, of the South African Boerewors, this one is best with pork. Contains MSG.
#91320 Net Wt. 1 lb. 4 oz./ Ship. Wt. 2 lbs. \$9.99

PORK SAUSAGE, GARLIC

Makes 50 lbs. After Salt and Sugar, Garlic is the most common ingredient in most quality sausages. The reason being that after hundreds of years, it's still the best.
#91362 Net Wt. 1 lb./ Ship. Wt. 2 lbs. \$9.99

PORK SAUSAGE, GEORGIA SPECIAL

Makes 50 lbs. An excellent Pork Seasoning. The sweetness is perfectly counterbalanced with sage. A southern belle of a seasoning, it's sure to please any sausage enthusiast. Contains MSG.
#91410 Net Wt. 1 lb./ Ship. Wt. 2 lbs. \$7.99

PORK SAUSAGE, HOT

Makes 50 lbs. A fresh breakfast sausage seasoning with a bite. This works great with anything pork. Contains MSG & Soy.
#91301 Net Wt. 3 lbs./ Ship. Wt. 4 lbs. \$10.99

PORK SAUSAGE, SOUTHERN STYLE

Makes 50 lbs. Stuffing into a 22-24 sheep casing or 19mm collagen will make excellent snack sticks if smoked or delicious fresh breakfast sausages if not smoked. Contains MSG.
#91555 Net Wt. 1 lb./ Ship. Wt. 2 lbs. \$7.99

POTATO SAUSAGE

Makes 50 lbs. Potatis Korv, the traditional Swedish fresh sausage mixed with potatoes and ground beef or pork. Contains Soy.
#91045 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$9.99

ROASTED GARLIC SAUSAGE ●

Makes 50 lbs. This seasoning has become quite a staple around the offices here and will definitely be as popular with your group.
#91560 Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. \$7.99
#91560-10 *Makes 10 lbs.* Net Wt. 5 oz./ Ship. Wt. 1 lb. \$4.99

If any seasoning tastes too salty, peppery, or garlicky for your palette, scale down usage by 1 oz seasoning per 10 lbs of meat. Never adjust Cure#1 or #2 amounts. **SEASONINGS**

KEY: ● Insta Cure™ #1 required ● Insta Cure™ #1 & Soy Protein required ● Soy Protein required ● Insta Cure™ #2 required

RED HOT

Makes 50 lbs. While this seasoning is fiery, it doesn't kill the naturally delicious taste of pork. For Red Hot Snack Sticks, use 20-22mm sheep casings and for sausage use 32-35 or 35-38mm hog casings. For those who love the heat. Contains MSG.
#91544 Net Wt. 1 lb. 14 oz./ Ship. Wt. 2 lbs. \$14.99

SALAMI, COOKED ●

Makes 40 lbs. This formula is straight from Rytek's archives, tailor made for the perfect salami. A mixture of mustard, garlic and other spices make this seasoning a wonderfully delicious blend for making salami at home. Contains MSG & Soy.
#91095 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$10.99

SALAMI, COUNTRY ●

Makes 50 lbs. Our Country Salami seasoning is a wonderfully balanced mixture of just the right amount of Mustard and Garlic without it coming through overpowering in the end. Makes an excellent smoked salami. Contains MSG & Soy.
#91509 Net Wt. 2 lbs. 14 oz./ Ship. Wt. 3 lbs. \$11.99

SALAMI, HOT & SASSY ●

Makes 50 lbs. Why is it "Sassy"? No one really knows. But, we do know that anyone that likes salami with a little extra heat will enjoy this one. Contains Soy.
#91811 Net Wt. 2 lbs. 15 oz./ Ship. Wt. 3 lbs. \$12.99

SALAMI, DRY-CURE, HARD ●

Makes 50 lbs. Dry-Curing, sometimes generally referred to as Fermenting or Aging, is the most advanced form of sausage making and should be well-researched before attempting. Contains Soy.
#91050 Net Wt. 3 lbs. 2 oz./ Ship. Wt. 3 lbs. \$7.99

SANTA FE SAUSAGE ●

Makes 50 lbs. A unique blend of garlic, onion, cilantro and lime for an appetizing taste in a pork sausage. Works well sliced and served on a plate for snacking. Can be made fresh or smoked.
#91553 Net Wt. 1 lb. 12 oz./ Ship. Wt. 2 lbs. \$11.99

SAUSAGE STICKS, BBQ SMOKED ●

Makes 50 lbs. A sweet and smoky blend that is perfect for making smoke sticks without the use of smoker. Recipe for heavy BBQ flavor, adjust accordingly. Contains MSG & Soy.
#91570 Net Wt. 6 lbs. 8 oz./ Ship. Wt. 7 lbs. \$24.99

SAUSAGE STICKS, DRIED STICKS ●

Makes 50 lbs. A long time favorite of very many of our return customers. Has a mild flavor that doesn't choke you with spice overload. This seasoning strikes the perfect balance of flavor.
#91500 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$8.99
#91500-10 Makes 10 lbs. Net Wt. 6 ½ oz./ Ship. Wt. 1 lb. . \$7.99
#91502 HOT . Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$8.99

SAUSAGE STICKS, PEPPER DRIED ●

Makes 50 lbs. We've taken the original sausage stick seasoning and added extra pepper to give pepper lovers the taste they crave. Contains MSG.
#91504 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$17.99

STICKS, TERIYAKI/ HAWAIIAN ●

Makes 50 lbs. A blend of soy sauce, garlic, onion and other spices create a seasoning for a Pacific Islander's version of the popular Polish "Kabanos" or American Snack Stick.
#91506 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$10.99

SOPRESSATA, DRY CURED ●

Makes 50 lbs. The ultimate Italian dried sausage typically made with Pork. A touch of heat with a balance of sweetness that counter-balances the effects of souring during the initial step of fermenting prior to hanging to dry.
#91090 Net Wt. 3 lbs./ Ship. Wt. 4 lbs. \$11.99

SUMMER SAUSAGE ●

Makes 50 lbs. A Summer Sausage seasoning specifically for the cooked variety; there is a large contingent of hunters that prefer a good cooked version instead of semi- or dry-cured. Great for venison/pork or beef/pork combination. Contains Soy, MSG, and Mustard.
#91368 Net Wt. 2 lb. 14 oz./ Ship. Wt. 3 lbs. \$11.99

SUMMER SAUSAGE, BEEF ●

Makes 50 lbs. Fermento can be used to give it a more tangy flavor. An American Classic of the sausage industry, it is a popular and widely celebrated American sausage. Contains Soy.
#91450 Net Wt. 2 lbs. 8 oz./ Ship. Wt. 3 lbs. \$13.99

SUMMER SAUSAGE WITH JALAPEÑO ●

Makes 50 lbs. Spice up that Summer Sausage! Makes an all-around tasty sausage with a mild touch of jalapeno. If you're looking for eye-popping heat, this seasoning is not going to do it for you. Contains Mustard & Soy.
#91369 Net Wt. 2 lbs. 8 oz./ Ship. Wt. 4 lbs. \$17.99

SUMMER SAUSAGE, NORTH COUNTRY ●

Makes 50 lbs. An instant Sausage Maker favorite, everyone enjoyed being in on this taste test. It easily crushed the competition and that is saying a lot! Contains MSG.
#91365 Net Wt. 1 lb. 10 oz./ Ship. Wt. 2 lbs. \$8.99

TEX-MEX CHILI ●

Makes 32 lbs. Whenever we make chili at the Sausage Maker, this is the seasoning we use in the mix, it is much better than anything store bought. It won the 1988 Texan Chili Cookoff Contest.
#91180 Net Wt. 1 lb./ Ship. Wt. 2 lbs. \$7.99

VENISON/ DEER SAUSAGE ●

Makes 50 lbs. Formulated specially for venison this blend's formula is decades old and has yet to disappoint our enormous hunter-customers. Contains Mustard and Soy.
#91162 Net Wt. 2 lbs. 8 oz./ Ship. Wt. 3 lbs. \$9.99



TO PLACE AN ORDER

By Phone: 1-888-490-8525
By Fax: 716-824-6465
By Internet: www.sausagemaker.com

SHIP TO:

(If different from "ORDERED BY" or if address is a P.O. Box)

Name _____

Shipping Address _____

City _____ State _____ Zip _____

"SHIP TO" Daytime Phone Number, in case of questions concerning shipment

(____) ____ - ____ FAX(____) ____ - ____

The SAUSAGE MAKER[®] Inc.

Niagara Frontier Food Terminal, Building #123
1500 Clinton Street • Buffalo, New York 14206

ORDERED BY: (Please Type Or Print)

Name _____

Address _____

City _____ State _____ Zip _____

Phone Number (____) ____ - ____

Quantity	Item #	Page	Item Description	Ship Wt.	Item Price	Total Price
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						

METHOD OF PAYMENT (NO C.O.D.)

☐ Charge to my (check one) ☐  ☐  ☐  ☐ 

☐ Check or Money Order (must be paid in US funds) DO NOT SEND CASH

Please include credit card number and expiration date with charge orders!

_____/_____
Expiration Date

Name of Issuing Bank

Signature _____

Required if using credit card. Billing Address: If you are using a credit card, make sure the address above is where you receive your credit card statement.

Send A FREE Catalog To A Friend

Name _____

Address _____

City _____

State _____ Zip _____

Total Wt. _____

Subtotal _____

NY residents please add applicable sales tax

Handling Charge

FREE

SHIPPING

Total Amount

Payments in U.S. Funds Only (No Postage Stamps)

See Shipping Chart on The Next Page

FREE SHIPPING

WITH A \$49 MINIMUM PURCHASE REQUIRED

CONTIGUOUS US ONLY

SAVER SHIPPING (5 to 10 days)

Shipping Weight	CT, DC, DE, MA, MD, NJ, NY OH, PA, RI, WV	IL, IN, KY, ME, MI, NC, NH, TN, VA, VT, WI	AL, AR, FL ,GA, IA, KS, LA, MN, MO, MS, ND, NE, OK, SC, SD	AZ, CA, CO, ID, MT, NM, NV, OR, TX, UT, WA, WY
1 - 5 lbs	6.99	6.99	7.99	7.99
6 - 10 lbs	8.99	8.99	9.99	9.99
11 - 15 lbs	10.99	10.99	12.99	12.99
16 - 20 lbs	14.00	14.00	15.50	17.50
21 - 25 lbs	15.00	15.50	17.50	21.50
26 - 30 lbs	16.00	17.00	20.00	26.00
31 - 35 lbs	17.00	19.00	23.00	29.00
36 - 40 lbs	18.00	22.00	25.00	32.00
41 - 45 lbs	20.00	24.00	27.00	36.00
46 - 50 lbs	22.00	26.00	31.00	40.00
51 - 60 lbs	25.00	28.00	33.00	45.00
61 - 70 lbs	28.00	30.00	37.00	50.00
71 - 80 lbs	32.00	33.00	41.00	54.00
81 - 90 lbs	36.00	37.00	46.00	58.00
91 - 100 lbs	40.00	41.00	51.00	62.00
Over 100 lbs	Call	Call	Call	Call

Please allow additional time for shipping

AK, HI	Canada - MB, ON, QC, SK (ships every Tuesday)	Canada - AB, BC, NB, NL, NS, PE (ships every Tuesday)
14.99	18.99	20.99
20.99	22.99	24.99
30.99	27.99	29.99
42.00	34.00	39.00
47.00	39.00	46.00
57.00	45.00	52.00
68.00	50.00	57.00
78.00	55.00	63.00
85.00	63.00	71.00
92.00	71.00	80.00
98.00	80.00	89.00
110.00	88.00	100.00
125.00	95.00	110.00
140.00	105.00	120.00
155.00	115.00	130.00
Call	Call	Call

FREE SHIPPING

WITH A \$49 MINIMUM PURCHASE REQUIRED CONTIGUOUS US ONLY

FOR ALL INTERNATIONAL ORDERS OUTSIDE OF NORTH AMERICA

A WIRE TRANSFER IS REQUIRED. PLEASE CONTACT CUSTOMERSERVICE@SAUSAGEMAKER.COM FOR MORE INFORMATION.

Phone Order or Catalog Requests

ORDERS OR CATALOG REQUESTS
Online: www.sausagemaker.com
Call: 1-888-490-8525 Fax: 1-716-824-6465
Mail: Use the enclosed order form

PAYMENT POLICY: Checks received with orders will be deposited upon receipt. We reserve the right to verify funds with your bank before shipping which may cause a delay of up to 10 business days. There is a \$20 service charge for returned checks. WE DO NOT ACCEPT C.O.D.

SALES TAX: New York residents must pay applicable sales tax.

PRICES: Prices are subject to change without notice. We reserve the right to correct layout & printing errors. Quantities of some products may be limited, so don't delay. Current catalog prices supercede all previous prices.

HANDLING CHARGE: All orders are assessed a handling charge of \$2.95. The handling charge is used to cover our order preparation and packaging expenses.

BACK ORDERS: All orders are processed assuming they will be shipped complete. However, back orders do occur, these items will be shipped as we receive them at no additional cost to you.

SHIPPING INFORMATION:

SAVER SHIPPING: This is the most economical and efficient method for you. Depending on where you live, this may take 5 - 10 business days before delivery. Carrier choice is left to the discretion of The Sausage Maker. If an order is placed on Saturday or Sunday, it will be shipped on Monday or the next business day. An order received after 2 PM EST will normally be shipped the next business day.

NEXT DAY, 2ND DAY AND 3RD DAY AIR SHIPMENTS are available either by ordering at www.sausagemaker.com or calling 1-888-490-8525 for shipping rates. For Alaska, Hawaii, Puerto Rico & Virgin Islands customers, UPS air or international rates apply. Parcel Post or Priority Mail options may be more economical. If express shipping is needed, the web site's "Calculate Shipping" option will work for your area.

Returned Merchandise:

With prior approval and a return authorization number, we accept returned merchandise. You have 30 days to return items from the date you receive them if you are unhappy with them. Any merchandise returned to us must be unused, undamaged & resalable condition. All shipping charges are to be prepaid. All shipping charges are non-refundable. ITEMS RETURNED without a return authorization number will be refused. We will not accept returns of spices, seasonings, cures or collagen and natural casings. We are not liable for any duties or tariffs on International returns.

Customer Service - 716-824-5814

CUSTOMER SERVICE REPS ARE HERE TO HELP YOU WEEKDAYS
8:30 AM - 4:30 PM EST

Sausage Maker Customer Service department's goal is to serve you, the customer. If you have an order inquiry or a problem upon receiving your merchandise, our customer service representatives will be happy to assist you. Please allow at least 10 business days for delivery before calling on an order status.

Breakage or Damage:

If a package arrives damaged, check for missing or damaged contents. If product is missing or damaged, save everything (box, packing materials, all products) and contact The Sausage Maker at (716)824-5814. We'll open a claim with the Carrier who will then contact you to pickup the damaged package(s). We'll arrange to reship your order to you at our expense

WARRANTIES ON MERCHANDISE: Products not manufactured by Sausage Maker Inc are warranted by the manufacturer. Call the nearest service center if you have any questions on merchandise care. Neither Sausage Maker nor the manufacturer maybe held responsible for customer misuse of merchandise. If you call or write about defective merchandise, we must have the invoice number of the item.

When an item is returned under warranty for exchange of the same product the warranty will continue from the date of the original purchase.

GUARANTEE: We guarantee all items in this catalog to be correctly described and suitable for the purpose mentioned and free of defects, but our sole liability is to accept the return of defective merchandise and repair for a period of one year from the date of purchase. We shall not be liable for any loss or damage directly or indirectly arising from the use of the merchandise or for consequential damages. Due to the continuing efforts to improve our products, we reserve the right to make changes and also to discontinue models. The Sausage Maker shall not be held responsible for providing items required by specific local codes and/or regulations, if these are not indicated at time of order.

The Hunting Club Premiums Program

GREAT PREMIUMS FOR BANQUET DOOR PRIZES OR FUND RAISERS

How can you get these premiums? Send us a copy of the clubs roster, we will trade these names for premiums, shipped freight free, to an address of your choice. We do not sell these names nor do we trade them. We value their privacy as we do ours.

For more information, contact us at www.sausagemaker.com, click on customer service and then chose #6, hunting club premiums program or call 716-824-5814 between the hours of 8:30 - 4:30 EST. We look forward to supporting your organization.

NATURAL & ORGANIC

ALL NATURAL WIENER SEASONING

Makes 50 lbs. Make hotdogs entirely of the most natural ingredients available, in a premixed seasoning. A quality wiener sausage should be pre-cooked in a low and slow, lightly smoky environment before it can be enjoyed later on the grill or boiled.

#91141 Net Wt. 2 lbs. 3oz./ Ship. Wt. 3 lbs. . . . \$17.99

ORGANIC SMOKE STICKS SEASONING

Makes 50 lbs. This seasoning is made of organically procured and minimally processed spices and ingredients to enhance the flavor of this classic Smoke Stick.

#91371 Net Wt. 2 lbs. 7 oz./ Ship. Wt. 3 lbs. . . \$22.99

ORGANIC SUMMER SAUSAGE

Makes 50 lbs. Composed of all organic ingredients and delivers a very professional and natural taste that brings out the taste of the meat of your choice while giving you the assurance of an organic product.

#91371 Net Wt. 2 lbs. 4 oz./ Ship. Wt. 3 lbs. . . \$22.99

C-BIND (CARROT FIBER BINDER)

Makes 25 lbs. An alternative to soy protein and dry milk powder, C-Bind is a naturally occurring binder created from concentrated carrot fiber. It increases water retention and delivers a juicier product, even if the meat is heat treated to higher than average temperatures.

#14450 Net Wt. 1 ½ oz./ Ship. Wt. 2 lbs. \$9.99

ALL NATURAL SUMMER SAUSAGE

Makes 50 lbs. Made of all naturally procured and minimally processed spices and ingredients to enhance the flavor of the classic Summer Sausage.

#91370 Net Wt. 2 lbs. 4 oz./ Ship. Wt. 3 lbs. . . . \$12.99

CELERY JUICE POWDER

Makes 25 lbs. Celery Juice Powder contains naturally occurring nitrites and nitrates (which breakdown to nitrites with the help of bacteria native in meat itself). Celery Juice Powder is now commonly being used for giving sausages and meats a cured appearance and taste without the use of sodium nitrite/nitrate. There is no standardized, USDA recommended curing time for specific amounts of CJP for consistent curing action so products using vegetable based nitrites/nitrates (such as CJP) must be cooked prior to consumption and labeled as "Uncured."

#11080 Net Wt. 1.25 ounces/ Ship. Wt. 1 lb. . . \$9.99

SODIUM ERYTHORBATE

Makes 800 lbs. A common ingredient used in sausage making and meat curing for accelerating the breakdown of sodium nitrite allowing you to smoke cured meats immediately after stuffing. Acts as an anti-oxidant which prevents discoloration/pigmentation of meats treated with Cure. The latter is important for those using high-temp cheese in cured sausage. Erythorbate will act as a color stabilizer and prevent the meat directly in contact with the cheese from turning odd colors via oxidation (when this occurs it is not spoilage) and give it an even consistent appearance. When used in sausage, add 1 ounce per 100 pounds of meat or 1 tsp per 10 lbs.

#11085 Net Wt. ½ lb./ Ship. Wt. 1 lb. \$7.99

MARINADES

MEDITERRANEAN STYLE

Makes 25 lbs. Tasty marinade that is especially good with chicken. Easy to prepare with delicious results.

#93101 Net Wt. 14 oz./ Ship Wt. 1 lb. \$8.99

SWEET GINGER

Makes 25 lbs. Great marinade that is extra good for stir-fry poultry topped with Sesame Seeds.

#93102 Net Wt. 1 lb 2 oz./ Ship Wt. 2 lbs \$8.99

BLACK FOREST STEAK

Makes 25 lbs. Marinade your strip, ribeye, sirloin or porterhouse in a flavor complementing blend that will only enhance the final steak.

#93103 Net Wt. 8 oz./ Ship Wt. 1 lb. \$8.99

SMOKEHOUSE BARBECUE

Makes 25 lbs. A sweet yet savory marinade that makes wings, breasts, and beef brisket taste outstanding.

#93104 Net Wt. 1 lb 6 oz./ Ship Wt. 2 lbs. . . . \$10.99

HONEY BARBECUE

Makes 25 lbs. Gives your meats a succulent, juicy, finger-lickin' honey barbecue taste. Great blend.

#93105 Net Wt. 1 lb. 6 oz./ Ship Wt. 2 lbs. . . . \$11.99

CHIPOTLE RANCH

Makes 25 lbs. Balanced blend of tang and heat. Great with chicken.

#93106 Net Wt. 1 lb./ Ship Wt. 2 lbs. \$8.99

STEAK HOUSE

Makes 25 lbs. Turn any beef cut into a tasty premium entrée that's sure to please any steak lover.

#93107 Net Wt. 1 lb. 6 oz./ Ship Wt. 2 lbs. . . . \$8.99

MARINADE OR RUB ON SEASONING

#93644 Poultry Seasoning Net Wt. 8 oz./Ship. Wt. 1lb. . . \$8.99

#92105 Hot Buffalo Wings Net Wt. 2 lbs./Ship. Wt. 3 lbs. \$11.99

#92109 Memphis Style BBQ Net Wt. 2 lbs./Ship. Wt. 3 lbs. \$12.99

#92108 Pepper Steak Net Wt. 2 lbs./Ship. Wt. 3 lbs. . . . \$14.99

#92106 Bar-B-Que Net Wt. 2 lbs./Ship. Wt. 3 lbs. \$12.99

#93124 Chili Lime Rub Net Wt. 2 lbs./Ship. Wt. 3 lbs. . . \$14.99

CAPICOLA RUB

Paprika blend that is rubbed onto the surface of the pork butt that has been cured but before stuffing it for aging/drying. Makes a varied amount depending on surface area being rubbed.

#90176 Net Wt. 1 lb./ Ship. Wt. 2 lbs. \$11.99

TURKEY & POULTRY BRINE

Makes 50 lbs. A mild mix of a seasoning that complements the natural juices and taste of your bird. Curing and Smoking a turkey is a long but VERY rewarding process. Contains enough seasonings to do 2 large turkeys up to 25 lbs. each.

#91130 Net Wt. 2 lbs./ Ship. Wt. 3 lbs. \$6.99

SEAFOOD & FISH BRINE

Makes 50 lbs. Preserving a catch with brine ensures both a safe and delicious finished product after your smoking/cooking is finished.

#91600 Net Wt. 1 lb. 8 oz./ Ship. Wt. 2 lbs. . . . \$6.99

FOOD BASES SHIPPING WT. 1 LB.

#92016 Select Chicken Base (contains MSG) . . . \$9.99

#92017 Select Beef Base (contains MSG) \$9.99

#92023 Ham Base \$10.99

#92027 Low Salt Chicken Base. \$14.99

#92028 Low Salt Beef Base. \$14.99



HIGH TEMP CHEESE

HIGH TEMP CHEDDAR CHEESE

This cheese is made specifically to withstand high smoking and cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking and cooking. Already diced and neatly packaged for easy use. Use 1 lb. per 10-12 lbs. of meat.

#92000 Net Wt. 1 lb. Ship. Wt. 2 lbs. **\$9.99**

HIGH TEMP HABANERO CHEESE

This cheese is made specifically to withstand high smoking & cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking and cooking. This cheese adds a spicy kick to any sausage recipe, excellent for those who enjoy heat and cheese. Use 1 lb. per 10-12 lbs. of meat.

#92003 Net Wt. 1 lb. Ship. Wt. 2 lbs. **\$9.99**

HIGH TEMP SWISS CHEESE

This cheese is made specifically to withstand high smoking and cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking and cooking. Already diced and neatly packaged for easy use. Perfect ingredient for making your own Swiss Bratwurst or adding to any favorite rustic recipe. Use 1 lb. per 10-12 lbs. of meat.

#92005 Net Wt. 1 lb. Ship. Wt. 2 lbs. **\$9.99**

HIGH TEMP PEPPER JACK CHEESE

This cheese is made specifically to withstand high smoking and cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking and cooking. Already diced and neatly packaged for easy use. Make summer sausage, franks or brats with a cheesy surprise! Use 1 lb. per 10-12 lbs. of meat.

#92001 Net Wt. 1 lb. Ship. Wt. 2 lbs. **\$9.99**

HIGH TEMP MOZZARELLA CHEESE

This cheese is made specifically to withstand high smoking & cooking temperatures without melting; keeping its original cubed shape after stuffing, smoking & cooking. Diced and neatly packaged for easy use. Use 1 lb. per 10-12 lbs. of meat.

#92004 Net Wt. 1 lb. Ship. Wt. 2 lbs. **\$9.99**



ONE SCOOP GRAVY MIX

Get the rich taste of hours of preparation in only 2 minutes. Making 11 cups of gravy, each container comes with a resealable plastic lid.

Ship. Wt. 1 lb.

#92037 Roast Chicken Gravy **\$7.99**

#92038 Roast Turkey Gravy **\$7.99**

#92039 Brown Gravy Mix **\$7.99**



MEASURING SCOOP

Made of Aluminum.

#32022 24oz. Scoop... Ship. Wt. 1 lb..... **\$5.99**

#32023 38oz. Scoop... Ship. Wt. 1 lb..... **\$7.99**

MEASURING SPOONS • ¼ tsp • ½ tsp • 1 tsp • 1 Tbs

#33010 Ship. Wt. 1 lb..... **\$2.99**

MEASURING CUPS • ¼ Cup • ⅓ Cup • ½ Cup • 1 Cup

#33015 Ship. Wt. 1 lb..... **\$4.99**

MEASURING CUP & SPOON KIT

#33011 Ship. Wt. 1 lb..... **\$6.99**



Digital read out for accurate measurement.



MEASURING CUP WITH DIGITAL SCALE

Automatically converts 5 preset ingredients - flour, sugar, milk, water and oil - from ounces (weight) to cups (volume). Measures water, oil and milk in cups, fluid ounces or milliliters. Measures flour and sugar in cups, ounces/pounds or grams. Easy to read measuring cup marks in ¼ cup and 2 ounce increments. Weighing capacity 6.6 lb x ⅛ oz / 3 kg x 1 g / 6 cups x ⅛ cup / 48 oz x ⅛ cup or fl oz / 3000g x 1 ml. Tare/add and weigh and recalibration features, low battery warning, auto off. Cup/ounce conversion chart included. Lithium battery included.

#64123 Ship. Wt. 2 lbs. **\$29.99**



OUR BEST SELLING SEASONING KITS

TOP REASONS TO USE OUR KITS

1. TIME TESTED RECIPES
2. ALL INGREDIENTS INCLUDED
3. MADE IN USA

25 LB. SUMMER SAUSAGE KIT

Using a time-proven seasoning that has consistently been a sausagemaker best-seller, this kit will ensure a successful and delicious summer sausage.

Kit consists of:

- Summer Seasonings • Hog Rings and Pliers • Insta Cure™ No.1
- Hickory Liquid Smoke • Sausage Pricker
- 5 Fibrous Casings 3" x 24"

#81214 Ship. Wt. 3 lbs. \$22.99

25 LB. SMOKED POLISH SAUSAGE KIT

Kit consists of:

- Polish Sausage Seasoning • Home-Pak Casings
- Soy Protein Concentrate • Insta Cure™ No.1
- Hickory Liquid Smoke • Complete Instructions on box
- Can be made Fresh or Smoked

#81240 Ship. Wt. 3 lbs. \$17.99

25 LB. ITALIAN MILD-HOT STARTER KIT

Kit consists of:

- Italian Mild-Hot Seasoning • Can be made Fresh or Smoked
- Natural Hog Casings • Hickory Liquid Smoke • Insta Cure™ No.1
- Soy Protein Concentrate • Complete Instructions

#81245 Ship. Wt. 3 lbs. \$17.99

25 LB. DRIED SAUSAGE STICKS ASSORTMENT KIT

Kit consists of:

Insta Cure™ No.1, Hickory Liquid Smoke, and 19mm Collagen Casings. Contains MSG

Kit makes 5 lbs. of:

- Uncle Abe's Sausage Sticks • Hot Sausage Sticks
- Cajun Sausage Sticks • Pepper Sausage Sticks
- Teriyaki Sausage Sticks

#81135 Ship. Wt. 3 lbs. \$14.99

25 LB. FRESH SAUSAGE ASSORTMENT KIT

Casings not included.

This kit makes 5 lbs. of:

- Breakfast Sausage • Fresh Polish Sausage
- Mexican Chorizo Sausage
- Italian Mild Hot Sausage • German Sausage

#81216 Ship. Wt. 2 lbs. \$10.99

25 LB. DRIED SAUSAGE STICKS KIT

If you like sausage and jerky, you will love dried sausage sticks. This Kit makes 25 lbs. of sausage sticks to a quality standard that is not available anywhere else!

Kit consists of:

- Dried Sausage Sticks Seasoning • Insta Cure™ No.1
- Hickory Liquid Smoke • Collagen Casings 19mm

#81130 Ship. Wt. 4 lbs. \$19.99

#81134 **HOT** Ship. Wt. 4 lbs. \$22.99

25 LB. PASTRAMI KIT

Kit will provide you with the tools for brining/curing the proper way to create delicious corned beef. Turn corned beef into a delectable Pastrami by introducing smoke and then cook.

Kit consists of:

- Pastrami Seasoning Cure • Pickling Spices

#81160 Ship. Wt. 3 lbs. \$11.99

25 LB. COUNTRY STYLE BREAKFAST KIT

Kit consists of:

- Breakfast Sausage Seasoning • Natural Hog Casings
- Soy Protein Concentrate • Insta Cure™ No.1
- Hickory Liquid Smoke

#81220 Ship. Wt. 3 lbs. \$19.99

25 LB. JERKY ASSORTMENT KIT

Contains MSG. The perfect choice for anyone making jerky for the first time or for an experienced jerky maker who likes variety, our 25 lb. Kit gives you 5 lbs. of each of our favorite Jerky flavors.

Kit contains:

- Uncle Abe's Jerky seasoning • Cajun Jerky seasoning
- Bar-B-Que Jerky seasoning (MSG)
- Mesquite Jerky seasoning • Teriyaki Jerky seasoning (MSG)

#81008 Ship. Wt. 1 lb. 9 oz. \$17.99

25 LB. SPICY FRESH SAUSAGE KIT

Casings not included.

This kit makes 5 lbs. of:

- Jalapeno Herb Sausage • Roasted Garlic Sausage
- Hot Pork Sausage (Contains MSG)
- Santa Fe Sausage • Cajun Sausage

#81217 Ship. Wt. 3 lbs. \$11.99

MAKE YOUR OWN SAUSAGE

25 LB. SALAMI KIT

Kit consists of:

- Venison Salami Sausage
- Hog Rings and Pliers
- Sausage Pricker
- Hickory Liquid Smoke
- Insta Cure™ No.1
- Soy Protein Concentrate
- 5 fibrous casings 3" x 24"

#81212 Ship. Wt. 4 lbs.\$23.99



25 LB. SMOKED PEPPERONI SALAMI KIT

Kit consists of:

- Smoked Pepperoni Seasoning
- Hog Rings and Pliers
- Hickory Liquid Smoke
- Insta Cure™ No.1
- Soy Protein Concentrate
- 5 Fibrous Casings 3" x 24"

#81150 Ship. Wt. 3 lbs.\$16.99



25 LB. TRAIL BOLOGNA KIT

Kit consists of:

- Makes 25 lbs.
- Venison Trail Bologna Seasoning
- Hog Rings and Pliers
- Hickory Liquid Smoke
- Insta Cure™ No.1
- 5 Fibrous Casings 3" x 24"

#81140 Ship. Wt. 3 lbs.\$18.99



25 LB. DRY CURE HARD SALAMI

Kit consists of:

- Dry Cure Hard Salami Seasoning
- Hog Rings and Pliers
- Sausage Pricker
- Insta Cure™ No. 2
- Dry Cure Hard Salami Video
- 10 Fibrous Protein Casings, 2.4" x 24"

#81120 Ship. Wt. 4 lbs.\$26.99



25 LB. SMOKED FISH KIT

Kit consists of:

- Makes 25 lbs.
- Fish Marinade Seasoning
- Insta Cure™ No. 1
- Hickory Liquid Smoke
- Complete Instructions on box

#81224 Ship. Wt. 3 lbs.\$9.99



25 LB. SMOKED POULTRY KIT

Kit consists of:

- Makes 25 lbs.
- Poultry Brine Seasoning
- Hickory Liquid Smoke
- Insta Cure™ No.1
- Complete Instructions on box

#81201 Ship. Wt. 3 lbs.\$9.99



25 LB. SMOKED PEPPERONI KIT

Kit consists of:

- Smoked Pepperoni Seasoning
- Hickory Liquid Smoke
- Insta Cure™ No.1
- Soy Protein Concentrate
- Natural Hog Casings
- Complete Instructions

#81260 Ship. Wt. 3 lbs.\$25.99



25 LB. GÖTEBORG SUMMER KIT

Kit consists of:

- Göteborg Summer Sausage Seasoning
- Hog Rings and Pliers
- Hickory Liquid Smoke
- Insta Cure™ No.1
- Complete Instructions
- 5 Fibrous Casings 3" x 24"

#81280 Ship. Wt. 3 lbs.\$17.99



25 LB. POLISH SALAMI KIT

Kit consists of:

- Polish Sausage Seasoning
- Hog Rings and Pliers
- Hickory Liquid Smoke
- Insta Cure™ No. 1
- Soy Protein Concentrate
- 5 Fibrous Casings, 3" x 24"

#81100 Ship. Wt. 3 lbs.\$17.99



25 LB. SALAMI ASSORTMENT KIT

Kit consists of:

- Salami Sausage • Polish Sausage
- Summer Sausage • Trail Bologna Sausage
- Pepperoni Salami Sausage
- Hog rings • Hog ring pliers
- Insta Cure™ No.1
- 15 fibrous casings 3" x 12"

#81110 Ship. Wt. 3 lbs.\$26.99



SPICES

Don't Buy Your Spices In A Supermarket Until You've Compared Their Prices With Ours.

HELPFUL TOOLS



CUISINART SG-10 SPICE & NUT GRINDER

With the Cuisinart Spice & Nut Grinder it's easier than ever to efficiently grind any spice. The blades are exclusively designed to grind spices and nuts and the simple press-down lid starts the grinding process with one touch. Bowl holds up to 90 grams. **Product Dimensions:**

4 3/32" x 4 3/32" x 7 7/8"
#32000 Ship. Wt. 4 lbs. \$49.99



MARBLE MORTAR & PESTLE

A classic utensil used for thousands of years, the mortar and pestle are ideal for crushing and powderizing numerous edible products. Made of heavy, durable and elegant marble.

Size of mortar
4" dia. x 4" H, inside 3" dia.
#32007 Ship. Wt. 4 lbs. \$17.99



SPICE MILL GRINDER

Simply place the whole spices in the mill and turn the machine to the desired setting and you will have the exact sized cracked or ground spices in no time.

#32002 Ship. Wt. 1 lb. \$19.99



HERB MILL

Easiest way to chop herbs while keeping your fingers away from knife blades. Dishwasher safe

#33017 Ship. Wt. 1 lb. \$19.99



BEAN FRENCHER

Heavy duty construction with stainless steel cutting blades. Clamps securely to any surface up to 1 1/4"/3cm thick. Just feed fresh green beans into hopper. As you turn the crank, the beans will be sliced into slender, French cut slices.

#33019 Ship. Wt. 2 lbs. \$21.99



ADJUSTABLE GLASS SHAKER

High polished stainless steel with an adjustable lid! The shaker adjusts to three different hole sizes: small, medium and large.

#32009 Ship. Wt. 1 lbs. \$13.99

All spices under 16 oz. shipped at 1 lb. Anything over 1 lb. shipped at 2 lbs. Anything over 2 lbs. shipped at 3 lbs.

ALL SPICE

#93500 Allspice, GroundNet Wt. 13 oz..... \$9.99
#93502 Allspice, WholeNet Wt. 11 oz..... \$9.99

ANISE SEED

#93504 Anise Seed, GroundNet Wt. 13 oz..... \$9.99
#93506 Anise Seed, WholeNet Wt. 1 lb. \$12.99

ARROWROOT POWDER

#93681 Arrowroot PowderNet Wt. 1 lb. \$6.99

BASIL LEAVES

#93411 Basil LeavesNet Wt. 5 oz..... \$6.99
#93510 Bay Leaves, GroundNet Wt. 12 oz..... \$8.99
#93509 Bay Leaves, WholeNet Wt. 1 oz..... \$5.99

CARAWAY SEED

#93514 Caraway Seed, Ground ..Net Wt. 11 oz..... \$6.99
#93512 Caraway Seed, Whole ...Net Wt. 1 lb. \$7.99

CARDAMOM

#93516 Cardamom, GroundNet Wt. 12 oz..... \$29.99

CELERY SEED

#93520 Celery SaltNet Wt. 1 lb. 9 oz. \$6.99
#93518 Celery Seed, GroundNet Wt. 12 oz..... \$6.99
#93664 Celery Seed, WholeNet Wt. 1 lb. \$7.99

CHILI POWDER

#93522 Chili PowderNet Wt. 15 oz..... \$8.99

CHIVES

#93524 Chives, Air DriedNet Wt. 2 oz..... \$7.99

CILANTRO

#93526 Cilantro LeavesNet Wt. 2.5 oz. \$7.99

CINNAMON

#93528 Cinnamon, GroundNet Wt. 13 oz..... \$6.99
#93532 Cinnamon SticksNet Wt. 6 oz..... \$5.99

CLOVES

#93533 Cloves, GroundNet Wt. 1 lb. \$29.99
#93535 Cloves, WholeNet Wt. 12 oz. \$21.99

CORIANDER

#93537 Coriander Seed, Ground .Net Wt. 12 oz. \$7.99
#93666 Coriander Seed, Whole ..Net Wt. 7 oz. \$6.99

CUMIN

#93539 Cumin, GroundNet Wt. 14 oz..... \$9.99

DILL

#93679 Dill SeedNet Wt. 14 oz..... \$6.99
#93543 Dill WeedNet Wt. 4 oz..... \$7.99

FENNEL

#93546 Fennel Seed, CrackedNet Wt. 1 lb. 2 oz. \$10.99
#93545 Fennel Seed, CrackedNet Wt. 2 lbs. \$15.99
#93548 Fennel Seed, GroundNet Wt. 10 oz..... \$6.99
#93550 Fennel Seed, WholeNet Wt. 14 oz..... \$7.99

FENUGREEK

#93552 FenugreekNet Wt. 1 lb. 2 oz. \$9.99

GARLIC

#93668	Garlic, ChoppedNet Wt. 1 lb.\$10.99
#93555	Garlic, GranulatedNet Wt. 1 lb. 6 oz.	...\$12.99
#93554	Garlic, GranulatedNet Wt. 2 lbs. 9 oz.	...\$19.99
#93557	Garlic PowderNet Wt. 1 lb. 4 oz.\$9.99
#93559	Garlic SaltNet Wt. 1 lb. 15 oz.	...\$7.99

GINGER

#93563	Ginger, GroundNet Wt. 14 oz.\$9.99
--------	----------------	---------------------	-------------

HORSE RADISH GRANULES



#95153	Horseradish GranulesNet Wt. 10 oz.\$11.99
--------	----------------------	---------------------	--------------

JUNIPER BERRIES

#93569	Juniper BerriesNet Wt. 10 oz.\$11.99
--------	-----------------	---------------------	--------------

MACE

#93571	Mace, GroundNet Wt. 14 oz.\$39.99
--------	--------------	---------------------	--------------

MARJORAM

#93573	Marjoram, GroundNet Wt. 7 oz.\$6.99
#93575	Marjoram LeavesNet Wt. 3 oz.\$6.99

MUSTARD SEED

#93670	Mustard Seed, Ground	...Net Wt. 12 oz.\$7.99
#93580	Mustard Seed, Whole	...Net Wt. 1 lb. 8 oz.\$8.99
#93579	Mustard Seed, Whole	...Net Wt. 2 lbs. 10 oz.	..\$11.99

NUTMEG

#93582	Nutmeg, GroundNet Wt. 1 lb.\$25.99
#93584	Nutmeg, WholeNet Wt. 1 lb. 2 oz.	...\$24.99

ONION

#93587	Onion, ChoppedNet Wt. 11 oz.\$7.99
#93586	Onion, ChoppedNet Wt. 1 lb. 3 oz.\$9.99
#93589	Onion, GranulatedNet Wt. 1 lb.\$8.99
#93591	Onion PowderNet Wt. 14 oz.\$8.99
#93593	Onion SaltNet Wt. 2 lbs.\$7.99

OREGANO

#93672	Oregano, GroundNet Wt. 8 oz.\$9.99
#93595	Oregano LeavesNet Wt. 5 oz.\$6.99

PAPRIKA

#93600	PaprikaNet Wt. 14 oz.\$9.99
#93599	PaprikaNet Wt. 1 lb. 9 oz.	...\$12.99
#93603	Paprika, HungarianNet Wt. 15 oz.\$12.99

PARSLEY

#93605	Parsley FlakesNet Wt. 2 oz.\$6.99
--------	----------------	--------------------	-------------

PEPPER

#93607	Black Pepper, Coarse (10 Mesh)	.. Net Wt. 1 lb.	..\$14.99
#93613	Black Pepper, Table (34 Mesh)	Net Wt. 1 lb. 11 oz.	\$21.99
#93609	Black Pepper, Cracked (6 Mesh)	Net Wt. 14 oz.	..\$12.99
#93611	Black Pepper, Fine (64 Mesh)	... Net Wt. 15 oz.	...\$13.99
#93614	Black Pepper, Table (34 Mesh)	.. Net Wt. 15 oz.	...\$13.99
#93616	Black Pepper, WholeNet Wt. 1 lb.\$14.99

PEPPER, CHIPOTLE

#93658	Chipotle Pepper, Ground (8K)	... Net Wt. 1 lb.	..\$14.99
--------	------------------------------	-------------------	-----------

PEPPER, HABANERO

#93661	Habanero Pepper, Blend (130K)	. Net Wt. 6 oz.	..\$9.99
--------	-------------------------------	-----------------	----------

PEPPER, JALAPENO

#93565	Jalapeno Pepper, Diced (4K) Net Wt. 5 oz.	..\$7.99
#93567	Jalapeno Pepper, Ground (4K)	.. Net Wt. 14 oz.	..\$19.99

SPICES

A Wide Variety At Great Prices!

All spices under 16 oz. shipped at 1 lb. Anything over 1 lb. shipped at 2 lbs. Anything over 2 lbs. shipped at 3 lbs.

PEPPER, RED

#93623	Pepper, Red, Hot (35K)	..Net Wt. 13 oz.\$8.99
#93622	Pepper, Red, Hot (35K)	..Net Wt. 1 lb. 7 oz.\$12.99
#93626	Pepper, Red, Hot (55K)	..Net Wt. 13 oz.\$8.99
#93625	Pepper, Red, Hot (55K)	..Net Wt. 1 lb. 7 oz.\$12.99
#93629	Pepper, Red, Hot (90K)	..Net Wt. 10 oz.\$8.99
#93628	Pepper, Red, Hot (90K)	..Net Wt. 1 lb. 3 oz.\$12.99
#93636	Red Pepper, CrushedNet Wt. 11 oz.\$8.99
#93635	Red Pepper, CrushedNet Wt. 1 lb. 4 oz.\$12.99

PEPPER, MISC.

#93633	Red Bell Pepper, Diced	.. Net Wt. 7 oz.\$8.99
#93631	Green Bell Pepper, Diced	Net Wt. 6 oz.\$7.99
#93620	White Pepper, Fine (64 Mesh)	.. Net Wt. 14 oz.	..\$15.99

PICKLING SPICE

#93639	Pickling SpiceNet Wt. 11 oz.\$8.99
#93638	Pickling SpiceNet Wt. 1 lb. 4 oz.\$11.99

POPPY SEED

#93641	Poppy SeedNet Wt. 1 lb. 3 oz.\$8.99
--------	------------	--------------------------	-------------

ROSEMARY

#93645	Rosemary, GroundNet Wt. 8 oz.\$6.99
--------	------------------	--------------------	-------------

SAFFRON



We sell prime grade Saffron Only! (Product Of Spain) Net Wt. 1 oz. All 1 oz. cans are registered and sealed. Saffron is picked by hand and one flower yields only 3 stems (or stigmas as called in the spice trade). It requires the harvest of 225,000 stigmas to produce 1 pound of saffron.

#93674	Ship Wt. 1 lb.	\$129.99
--------	----------------	----------

SAGE

#93647	Sage, RubbedNet Wt. 4 oz.\$6.99
--------	--------------	--------------------	-------------

SAVORY

#93649	Savory, GroundNet Wt. 12 oz.\$9.99
--------	----------------	---------------------	-------------

SESAME SEED

#93651	Sesame Seed, WholeNet Wt. 1 lb. 2 oz.\$7.99
--------	--------------------	--------------------------	-------------

SMOKED PAPRIKA

#93604	Smoked PaprikaNet Wt. 8 oz.\$8.99
--------	----------------	--------------------	-------------

THYME

#93653	Thyme, GroundNet Wt. 10 oz.\$7.99
--------	---------------	---------------------	-------------

TURMERIC

#93677	Turmeric, GroundNet Wt. 1 lb.\$11.99
--------	------------------	--------------------	--------------

VINEGAR POWDER



#10126	Vinegar PowderNet Wt. 1 lb.\$12.99
--------	----------------	--------------------	--------------

SCALES



TOR REY PC-40L DIGITAL PRICE COMPUTING SCALE

- Stainless Steel Cabinet & Platter • 11" x 14" Platter
 - 40 lb. Capacity • Precision: .01 lbs (40 lb)
 - 100 Price Memories • 15 Direct Access Keys
 - Built-In Rechargeable Battery • Tare/Zero/Pre-Pack Functions
- #64156 Ship. Wt. 18 lbs. \$299.99



TOR REY L-PC-40L COMPUTING SCALE

- Stainless Steel Cabinet & Platter • 9" x 12" Platter
 - 100 Price Memories • 8 Direct Access Keys
 - 40 lb. Capacity x .01 lbs Precision • Tare/Zero/Pre-Pack Functions
 - Front/Rear LCD Displays with Backlight • Built-In Rechargeable Battery
- #64163 Ship. Wt. 12 lbs. \$179.99



11 LB. DIGITAL KITCHEN SCALE

- Lithium Batteries
 - Weighs in pound/ounces or kilo/grams
 - Capacity: 11lb / 5 kg
 - Large Weighing Platform
 - LCD Display with 0.8" Characters
 - NSF Listed
- Dimensions:** 6 5/8" W x 8 1/8" D x 1 1/4" H
- #64157 Ship. Wt. 3 lbs. \$29.99



33 LB. DIGITAL KITCHEN SCALE

- 33 lb/15 kg capacity
 - 1 g/0.05 oz. accuracy
 - Soft-touch controls
 - Slim profile (0.7"/18mm)
 - Easy to clean smooth glass surface
 - 10 second HOLD function
 - Convenient tare function
- Dimensions:** 7 7/8" W x 10 3/8" D x 1 1/16" H.
- #64159 Ship. Wt. 3 lbs. \$44.99



L-125 HIGH PRECISION SCALE.

- 125 gram/4.4 oz. capacity, with 0.01 gram/0.001 oz. increments
- Accurately measures in grams, ounces, grains, carats, pennyweights, and troy ounces

Dimensions: 5 5/8" W x 8" D x 2 3/8" H
Top Plate: 4 5/8" Diameter

#64154 . Ship. Wt. 2 lbs. . \$89.95 \$59.99



11 LB. DIAL SCALE WITH S/S BOWL

- 11 lbs./5 kg. weighing capacity
 - 1 oz. / 25 Gram increments
 - 8 1/2" Stainless Steel bowl
 - Chrome Plated Body
- #64155 Ship. Wt. 5 lbs. \$39.99



44 LB. S/S DIAL SCALE

- 10 5/8" high Stainless Steel body
 - 9 5/8" square Stainless Steel platform
 - Measures in 2 oz. and 50 g. increments
 - 1 year warranty included
- #64153 Ship. Wt. 8 lbs. \$49.99



110 LB. HEAVY DUTY DIAL SCALE

- Wide, baked enamel body
 - 12" square Stainless Steel platform
 - Weighs in 1/2 pound increments
 - 1 year warranty included
- #64152 Ship. Wt. 16 lbs. \$89.99

VACUUM SEALERS



HOUSEHOLD VACUUM SEALER

Sleek, kitchen-friendly, lightweight and quiet; this sealer is great for occasional usage. Moisture diverting vacuum channel minimizes water from entering and damaging internal mechanism.

Features:

- Maximum sealing width 12.2"
- 12-20 second work speed
- Automatic lip-release after sealing is complete
- Adjustable vacuum pressure for hard, moist and soft foods
- 110V/60Hz/110W (ETL C&US)

Product Dimensions: 15 5/8" W x 6 1/2" D x 3 7/8" H

#32299 Ship. Wt. 5 lbs. ~~\$99.99~~ **\$89.99**



12" VAC SEALER

Heavy Duty vacuum sealer that will serve well during either your farm/garden harvest, hunting or fishing season. Built for frequent use, this sealer is ready for any task you throw at it. Stainless Steel body with gray hard plastic lid.

Features:

- Adjustable Sealing Time • Built-in Cooling Fan
- Efficient Double-Piston Commercial Pump
- Pulse-vac, Manual Vacuum Time and Pressure Control
- 110V/60Hz/680W (ETL C&US)

Product Dimensions: 15 1/2" W x 11 7/8" D x 4 1/4" H

#32298 Ship. Wt. 16 lbs. ~~\$295.99~~ **\$265.99**



15" COMMERCIAL GRADE SEALER

Has an innovative internal, automatic bag locking mechanism so you don't have to hold your bag, maneuver the lid and hold it down simultaneously. Lid-free vertical design saves valuable counter space and frees your hands. Adjustable pressure & seal time, pulse-vacuum, marinate mode and rapid cuisine marinate modes for added customizability. Instant Seal function which bypasses pump. Stainless Steel Housing. Extra long 15" sealing bar accompanies larger variety of vac bags. **110V/60Hz/670W**

Product Dimensions: 18 3/4" W X 8" D X 7 3/4" H

#32297 Ship. Wt. 18 lbs. ~~\$399.99~~ **\$359.99**

****FOR SPECIAL DRY-CURING BAGS SEE PG. 39**

VACUUM SEAL BAGS

- Heavy-duty bags with air-removal channels for maximum freshness
- Made from FDA listed food safe materials
- BPA free, non-toxic plastic. The vacuum seal bags on this page will work with any of our vacuum sealers

Item #	Dimensions	Ship. Wt.	Price
#32270	6" x10" 100 count	4 lbs.	\$23.99 ea.
#32266	8" x 12" 100 count	4 lbs.	\$29.99 ea.
#32267	11" x 16" 100 count	6 lbs.	\$53.99 ea.
#32269	15" x 18" 100 count	9 lbs.	\$69.99 ea.
#32271	Variety Pack *	4 lbs.	\$25.99 ea.

Item #	Dimensions	Ship. Wt.	Price
#32276	6" x10" 1200 count	21 lbs.	\$229.99 ea.
#32272	8" x 12" 1200 count	34 lbs.	\$291.99 ea.
#32273	11" x 16" 600 count	30 lbs.	\$271.99 ea.
#32275	15" x 18" 600 count	46 lbs.	\$308.99 ea.
#32277	Variety Pack**	19 lbs.	\$220.99 ea.

VACUUM SEALERS



VACMASTER® VP112

This vacuum chamber machine provides the solution to the common problem of vacuum packaging moisture-rich foods. This is accomplished by creating a vacuum in and around the bag instead of using suction-based channeled oxygen removal.

Specifications: • Sleek stainless steel body, counter-top friendly, hygienic design
• Wide 12" Seal Bar • Comes with 40 assorted precut Vacmaster® pouches: (10) 6" x 12", (10) 8" x 10", (10) 10" x 13", (10) 12" x 14" • 600 Watt power

Machine Dimensions: 24" x 16" x 9" **Chamber Dimensions:** 12" x 11" x 5" deep

#32263Ship. Wt. 57 lbs. \$725.99



PRO-2300 STAINLESS STEEL

• Commercial-grade vacuum sealer with an extra large Non-stick bar for sealing bags up to 15" wide. • Double piston vacuum-pump delivers 28" HG vacuum strength with 935 watts of power. • LED lights let you monitor the stages of the sealing process.
• Automatic Mode has simple one-touch vacuum to-seal operation. • Manual Seal Mode lets you control the amount of vacuum pressure for sealing soft foods, photos, valuables or delicate objects. • See-thru acrylic vacuum lid for perfect bag alignment while sealing.
• Fan-cooled motor • Detachable power cord with convenient cord storage compartment.
• Heavy-duty construction • 715 Watt power. **Dimensions:** 12.3" L x 19" W x 6" H.

#32264Ship. Wt. 27 lbs. \$489.99

PRO-2100 VACUUM SEALER

Same Specifications as the Pro-2300 however this vacuum sealer is white powder coated steel.

#32222Ship. Wt. 27 lbs. \$469.99

visit us online at www.sausagemaker.com for full line of vacuum bags.



VACMASTER® VP215 CHAMBER MACHINE

When sealing with our VacMaster® VP215 Chamber Machine, the vacuum bag that will be sealed is placed inside the chamber of the machine and the lid is closed. Air is sucked out of the entire chamber, not just the bag itself, allowing air pressure on both the inside and outside of the bag to remain equal and liquids to stay in the bag. The bag is then fully sealed and air is returned back into the chamber. In addition, our chamber machine can reach a higher level of vacuum than other vacuum packaging machines. The VP215 obtains a 29.7" In.Hg level of vacuum, while other suction machines are only able to obtain a 24" hg - 26" hg level of vacuum.

Specifications:

- Chamber Size: 11 ¼" x 15 ¼" x 5" • Overall Dim: 14" x 20" x 15"
- Seal Bars: 1 @ 10" Double seal wire
- Pump: ¼ HP Rotary Oil
- Cycle Time: 20-40 Seconds
- Electrical Specifications: 110V, 60Hz, 4.2Amps
- Weight: 84 lbs.

#32261Shipped By Truck \$1,425.99

VACMASTER® VP320 CHAMBER VACUUM MACHINE

Designed to meet the demand of medium to high volume commercial and food service operations. This unit features a full 16" seal bar and a spacious stainless steel chamber large enough to handle a 16" x 20" pouch. Additional features include: stainless steel construction, domed lid for increased overall chamber height (full 7"), easy to use electronic control panel, and a powerful, efficient 1.5 HP vacuum pump motor. Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!

Specifications:

- Chamber Size: 16 ¾" x 18" x 7" • Overall Dim: 20" x 22 ¼" x 19"
- Seal Bars: 1 @ 16" Double seal wire
- Pump: 1.5 HP Rotary Oil
- Cycle Time: 20-40 Seconds
- Electrical Specifications: 110V, 60Hz, 13Amps
- Weight: 185 lbs.

#32262Shipped By Truck\$2,757.99

CHAMBER BAGS

Pack of 100. Will work with VP112, VP215, VP320 Smooth finished interior.

10" X 13" CHAMBER BAGS

#32243 Ship. Wt. 6 lbs. \$19.99

12" X 12" CHAMBER BAGS

#32245 Ship. Wt. 6 lbs. \$19.99

**DON'T FORGET
THESE!**



ZIPPER SEAL VACUUM BAGS

- Recloseable zipper with easy tear notches
- Simmer or microwave food right in the bag
- Made from FDA listed food safe materials
- BPA free, non-toxic plastic!

Ship. Wt. 2 lbs.

#64216 (8" x 12" Bags, 50 count) \$17.99

#64217 (6" x 10" Bags, 50 count) \$12.99

UNIVERSAL VACUUM BAG ROLLS

- Heavy-duty bags with air-removal channels for maximum freshness
- Made from FDA listed food safe materials
- BPA free, non-toxic plastic!

Ship. Wt. 3 lbs.

#32255 (8" x 22' Rolls, 3 count) \$19.99

#32256 (11" x 18' Rolls, 3 count) \$19.99

FOOD SLICERS



7.5" FOOD SLICER

- 7.5" Non- Serrated Stainless Steel Blade
- Built-in Thickness Adjustment System on Side $\frac{1}{16}$ " (14mm) Thick
- Powerful 180W AC Motor
- Clear Plastic Pressing Handle
- Non-Slip Rubber Feet
- 110V/60Hz
- ETL (C & US)
- One Year Limited Warranty
- *Ship Wt. 12 lbs.*

Dim. : 16" W x 9 $\frac{7}{8}$ " D x 12" H

#62109 \$89.99 \$79.99



8.7" FOOD SLICER

- 8.7" Serrated Stainless Steel Blade
- Built-in Thickness Adjustment System on Side $\frac{1}{16}$ " (14mm) Thick
- Powerful 180W AC Motor
- Stainless Steel Sliding Food Carriage
- Non-Slip Rubber Feet
- 110V/60Hz
- ETL (C & US)
- One Year Limited Warranty
- *Ship Wt. 14 lbs.*

Dim. : 15 $\frac{1}{2}$ " W x 9 $\frac{3}{4}$ " D x 10 $\frac{3}{4}$ " H

#62113 \$114.99 \$99.99



10" HD FOOD SLICER

- 10" Non- Serrated Stainless Steel Blade
- Built-in Thickness Adjustment System on Side $\frac{1}{16}$ " (14mm) Thick
- Powerful 250W (0.4HP) Motor
- Tilted Food Carriage for Easy Feeding
- Non-Slip Rubber Feet
- 110V/60Hz
- ETL (C & US)
- One Year Limited Warranty
- Reliable Belt Driven Design
- Built-in Blade Sharpener
- *Dim. Wt. 45 lbs.*

Dim. : 20 $\frac{1}{2}$ " W x 15 $\frac{1}{2}$ " D x 14 $\frac{3}{4}$ " H

#62115 \$395.99 \$355.99



7.5" FOOD SLICER *Ship. Wt. 12 lbs.*

- 7.5" Non- Serrated Stainless Steel Blade
- Built-in Thickness Adjustment System on Side $\frac{1}{16}$ " (14mm) Thick
- 80 watt motor
- Stainless steel food tray
- Non-Slip Rubber Feet
- 110V/60Hz
- cULus Listed
- One Year Limited Warranty
- Net weight: 10 lbs.

Dim. : 11" L x 14 $\frac{1}{2}$ " W x 11" H

#64131 \$85.99 \$72.99



9" FOOD SLICER *Ship. Wt. 16 lbs.*

- 8 $\frac{5}{8}$ " Serrated Stainless Steel Blade
- Adjustable thickness control up to $\frac{5}{8}$ " (15mm) thick
- Powerful 180 Watt ($\frac{1}{4}$ HP) Motor
- Stainless steel food tray
- Non-Slip Rubber Feet
- 110V/60Hz
- c ETL us Listed
- One Year Limited Warranty
- Net weight: 14 lbs.
- On/Off Safety Switch

Dim. : 19" L x 11" W x 12" H

#64134 \$135.99 \$119.99



12" FOOD SLICER *Dim. Wt. 76 lbs.*

- 12" Non- Serrated Stainless Steel Blade
- Built-in Thickness Adjustment System on Side $\frac{1}{16}$ " (14mm) Thick
- $\frac{1}{2}$ HP motor w/ cooling fan
- Stainless Steel Tray Size: 11 $\frac{1}{2}$ " W x 11" D
- Non-Slip Rubber Feet
- 110V/60Hz
- Cutting Capacity: 8 $\frac{3}{4}$ " W x 8" H
- Built-in blade sharpener
- Belt driven
- Net weight: 63 lbs.

Dim. : 23 $\frac{1}{2}$ " L x 17 $\frac{3}{4}$ " D x 21" H

#64137 \$699.99 \$629.99



WOOD CUTTING BOARD

Bally cutting board is electronically bonded into solid units of edge grain maple. More expensive cutting boards, such as this butcher block, are durable and can be sanded and refinished, extending their life. **Dimensions:** 24" x 18" x 1 1/4"

#31203 Ship. Wt. 18 lbs. \$49.99



THERMOPLASTIC CUTTING BOARD

Thermoplastic helps hide knife marks, and is easy on the knife. It is odorless, tasteless and non absorbent. Won't crack or bend. 24" x 18" x 1/2" surface.

#31200 Ship. Wt. 8 lbs. \$24.99



CHEF'S CHOICE BONING KNIFE

New Trizor® technology knives are 2 to 3 times sharper and stay sharp up to 10 times longer. Molded-on handle seals out dangerous bacterial contamination. 5 1/2" blade & 10 1/2" overall. Weighs 6 oz. Made in USA

#81391 Ship. Wt. 1 lb. \$89.99



CUT RESISTANT GLOVE

Synthetic yarn contains stainless steel for exceptionally high cut protection. 3 strands of stainless steel, 6,300 lbs. of cut resistance. Heavyweight glove with no seams to irritate hands. Liner provides extra comfort. Reversible so it can be worn on either hand. Comes with 1 cut resistant glove, and 1 cotton glove.

#81356 MEDIUM ... Ship. Wt. 1 lb. \$15.99

#81357 LARGE. Ship. Wt. 1 lb. \$17.99

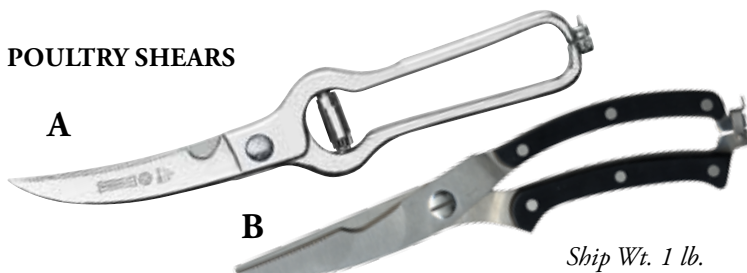


KEVLAR KNIT SLEEVE

Lightweight, non-irritating, two-ply Kevlar stretch knit sleeve protects forearm from cuts, abrasions and minor burns. 1'2" long x 3" wide. Comes with 1 sleeve.

#81358 Ship. Wt. 1 lb. \$6.99

POULTRY SHEARS



(A) #81389

(B) #81398

Mundial Chrome Poultry Shears
Poultry Shears

\$39.99

\$14.99

Ship. Wt. 1 lb.



#81318 6" Cleaver Ship. Wt. 2 lbs. \$11.99

#81317 8" Cleaver Ship. Wt. 3 lbs. \$15.99

#81319 10" Cleaver ... Ship. Wt. 4 lbs. \$29.99



The following line of top quality Mundial knives reflects our determination to provide you with the best products available at the best possible price. These knives have been specifically designed for the food processing industry. Made from high-carbon stainless steel for increased durability; with a hardness rating from 54 to 57 HRC. Buy with confidence; Mundial's reputation for quality knives is unsurpassed for a reason!



Ship Wt. 1 lb.

CURVED BONING KNIVES

- #812286" Boning Knife Curved Flexible \$11.99
#812296" Boning Knife Curved Semi-Stiff..... \$11.99



Ship Wt. 1 lb.

BREAKING KNIVES

- #81311 8" Breaking Knife \$16.99
#81310 10" Breaking Knife..... \$19.99



Ship Wt. 1 lb.

BONING KNIVES

- #812266" Boning Knife Narrow Flexible \$11.99
#81227 6" Boning Knife Narrow Stiff..... \$11.99



Ship Wt. 1 lb.

FILLET KNIVES

- #81320 8" Fillet Knife Narrow Flexible \$12.99
#81321 8" Fillet Knife Narrow Stiff..... \$12.99



Ship Wt. 1 lb.

BUTCHER KNIVES

- #813048" Butcher Knife..... \$17.99
#81305 10" Butcher Knife..... \$20.99
#81306 12" Butcher Knife..... \$25.99



Ship Wt. 1 lb.

CIMETER KNIVES

- #81307 10" Cimeter Knife..... \$21.99
#81308 12" Cimeter Knife..... \$24.99
#81309 14" Cimeter Knife..... \$29.99



Ship Wt. 1 lb.

PARING KNIVES

- #81441 Paring Knife Collection (Set of 3) \$12.99



Ship Wt. 1 lb.

SKINNING KNIFE

- #81340 6" Skinning Knife \$16.99



Ship Wt. 3 lbs.

MAGNETIC KNIFE HOLDER

- #8130312" Magnetic Knife Holder \$15.99



Ship Wt. 3 lbs.

CLEAVER

- #81313 6" Cleaver \$24.99

KNIVES

JACCARD
LEGENDARY QUALITY SINCE 1982

JACCARD ADVANCED CERAMIC KNIVES

Razor sharp edges and perfectly designed handle make these knives a food preparers dream. Backed by Lifetime Warranty from Jaccard, these knives will never need sharpening. If your knife should chip or break, the manufacturer will replace it for free (customer pays shipping). Ceramic will never transfer metallic residue to your fresh fruits and vegetables, causing them to brown quickly and altering taste and smell. These light weights, rust proof blades will cut all type of fruits, vegetables and boneless meats.

* All Jaccard Advanced Ceramic knives come with a durable protective sheath for safe storage and prolonged product life. All single knives Ship. Wt. 1 lb.

#813228" CHEF'S KNIFE	\$49.99
#813235" SANTOKU KNIFE	\$25.99
#813163" PARING KNIFE.....	\$14.99
#813146" CHEF'S KNIFE	\$34.99
#81315 4" UTILITY KNIFE.....	\$19.99

**CUT THE COST AND SAVE!
GET 3 KNIVES AT A GREAT DEAL!**

CHEF'S KNIFE KIT

#81322	8" CHEF'S KNIFE	\$49.99
#81323	5" SANTOKU KNIFE	\$25.99
#81316	3" PARING KNIFE.	\$14.99
TOTAL:	\$90.97
#81328	SHIP. WT. 4 LBS. YOUR COST:	\$79.99

(A) SAFETY-T BONING KNIVES

Ship Wt. 1 lb.

#813125" T- HANDLE BONING KNIFE	\$24.99
#81332 6" T- HANDLE BONING KNIFE....	\$24.99

**For A Wider Knife Selection
Please Visit Us Online
www.sausagemaker.com**

(B) ERGO SHARP KNIVES

Ship Wt. 1 lb.

#813303 ¾" SLANT POINT KNIFE.....	\$10.99
#81331WIDE 6" BONING KNIFE.....	\$12.99



SHARPENERS



COMMERCIAL 2000 DIAMOND HONE KNIFE SHARPENER

A Commercial Sharpener to meet the needs of the commercial kitchen. With lightning fast diamond abrasives this sharpener is meant for hairsplitting sharpness in second. Easy to use detachable sharpening module makes cleaning in the dishwasher or sink safe and effective. Sharpens straight edge & serrated knives. two stages create double bevel edges that stay sharp longer.

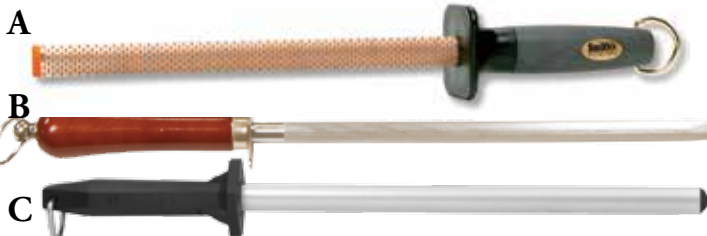
#81336Ship. Wt. 7 lbs. \$499.99



KNIFE & SCISSORS SHARPENER

The Knife & Scissors Sharpener features a "V" shaped cutting head with 2 crossed tungsten carbide blades.

#81349Ship. Wt. 1 lb. \$9.99



(A) SMITH'S 10" DIAMOND SHARPENING STEEL

#81351 10" Smith's Diamond Sharpener Ship. Wt. 1 lb. \$32.99

(B) 12" & 14" SHARPENING STEEL

#81302 ..12" Sharpening Steel... Ship. Wt. 1 lb. \$12.99

#81301 ..14" Sharpening Steel .. Ship. Wt. 1 lb. \$14.99

(C) 10" & 12" DIAMOND KNIFE SHARPENER

#81300 10" Diamond Knife Sharpener Ship. Wt. 1 lb. \$14.99

#81350 12" Diamond Knife Sharpener Ship. Wt. 1 lb... \$16.99



130 PROFESSIONAL SHARPENING STATION, BLACK

A major breakthrough in sharpening technology, the M130, presents all your sharpening options in one compact appliance. It professionally sharpens steel, and strops all brands and types of knives in seconds. Three stages make it possible to obtain a "better than factory" edge quickly and effortlessly. 3 year limited warranty. UL or ETL and Canadian Approval. Assembled in the U.S.A.

#81338Ship. Wt. 5 lbs. \$149.99



312 DIAMOND ULTRAHONE KNIFE SHARPENER

This compact professional electric 2-Stage knife sharpener sharpens both straight edge and serrated knives to better than factory edges, in just minutes. 2-Stage sharpening provides "Gothic Arch" shaped edges which are stronger and longer lasting than hollow ground or conventional "V" edges. One year limited warranty. UL or ETL and Canadian Approval. Assembled in the U.S.A.

#81339Ship. Wt. 4 lbs. \$79.99

ANGLESELECT PROFESSIONAL KNIFE SHARPENER



This versatile 3-stage manual knife sharpener is engineered to restore and recreate both a 20 degree edge for European and American style knives and a 15° edge for Asian style knives.

#81363Ship. Wt. 2 lbs. \$29.99



WORK SHARP BLADE SHARPENER

Using flexible abrasive belts, the sharpener is able to sharpen not just straight bladed knives, but also curved knives, tanto blades, filet knives, serrated knives, gut hooks and virtually any other shape of knife blade. The Knife & Tool Sharpener uses precision angle sharpening guides to ensure that you get the proper angle every time. Two guides are included: a 50° guide for hunting and outdoor knives (25° per bevel) and a 40° guide for thinner blades and kitchen knives (20° per bevel). Professional knife makers use flexible belts to put a razor sharp edge on their blades, and now you can have the same technology at home to use any time your knives get dull.

#82130Ship. Wt. 4 lbs.\$89.99

ASSORTED BELT KIT FOR WORK SHARP BLADE SHARPENER

Includes: (2) P80 Coarse Grit Belts (2) P220 Medium Grit Belts (2) 6000 Fine Grit Belts. These engineered abrasives from Norton and Micro-Mesh are ½ inch x 12 inch and do not fit other Work Sharp products.

#82132Ship. Wt. 1 lb.....\$12.99

BELTS FOR WORK SHARP BLADE SHARPENER

#82133 FINE (pack of 6)Ship. Wt. 1 lb.\$10.99

#82134 MEDIUM (pack of 6)Ship. Wt. 1 lb.\$10.99

#82135 COURSE (pack of 6)Ship. Wt. 1 lb.....\$10.99



WORK SHARP GUIDED FIELD SHARPENER

Includes: (1) Coarse Diamond Plate, (1) Fine Diamond Plate, (1) Large Ceramic Rod with 3 Positions (coarse, fine and fish hook grooves), (1) Small Ceramic Rod, (1) Leather Strop conditioned with Micro-Abrasive, Broadhead Wrench and User's Guide. This tool is assembled and quality checked in Ashland, Oregon and has a Limited Lifetime Warranty. Includes a detailed User's Guide inside the tool under the diamond plate for convenient storage.

#82131Ship. Wt. 1 lb.....\$29.99

SHARPENING BELTS & STONES

TRI-HONE 8 3 STONE COMBO

Includes: a Hall's carbo-ark medium silicone carbide stone for setting the bevel on dull or badly nicked blades, a 100% natural soft Arkansas stone for a good polished edge, and a 100% natural hard Arkansas stone for a keen polished to produce the razor sharpness

you expect from an Arkansas stone, and an 1oz. Honing Oil.

Dimensions: 8" L x 1 ⅝" W x ½" H

#82117Ship. Wt. 3 lbs.\$39.99



SOFT / HARD ARKANSAS COMBINATION

Very popular all-purpose 2-Stone Combo. Stone is 8" long, 2" wide and 1" thick which provides an elevated work surface for easy sharpening. Comes with custom wooden storage box.

Dimensions: 8" L x 2" W x 1" H

#82116Ship. Wt. 3 lbs.\$39.99



SURGICAL BLACK ARKANSAS

Most commonly used for industrial applications where an extremely fine polish is required. They are also used among woodcrafters and a variety of industries including the dental industry. The stones are blue-black or black in color. All stones come with a custom leather pouch for storage.

Dimensions: 4" L x 1 ⅝" W x ½" H

#82119Ship. Wt. 1 lb.....\$26.99

DELUXE HONING KIT

This self-contained deluxe honing kit is designed to make honing any pocket knife easy.

Includes:

- 5" x 1 ⅝" x ½" Soft Arkansas medium
- 5" x 1 ⅝" x ½" Hard Arkansas fine
- 4oz. Honing Oil
- Large wooden box

#82118Ship. Wt. 2 lbs.\$21.99



ELECTRIC HOIST

FEATURES:

- 38 ft. long, 1/8" thick high carbon braided steel cable
- Hanging up/down remote control with 5 ft. cable

- Weighted lift hook & pulley hook
- Cable guide with built-in safety shutoff

Specifications:

- 440 lb. (16.5 ft./min.) double cable lift capacity (using pulley)
- Double cable lifting height: 19' (using pulley)
- 220 lb. (33 ft./min.) single cable lift capacity
- Single cable lifting height: 38'
- Input: 110V/60Hz, 5 Amp (460 Watts)
- Power: 3/4 HP
- No-load speed: 1,725 RP
- Mounting bracket hole size: 1 3/4" x 1 3/4"

#31384 Ship Wt. 27 lbs. \$119.99



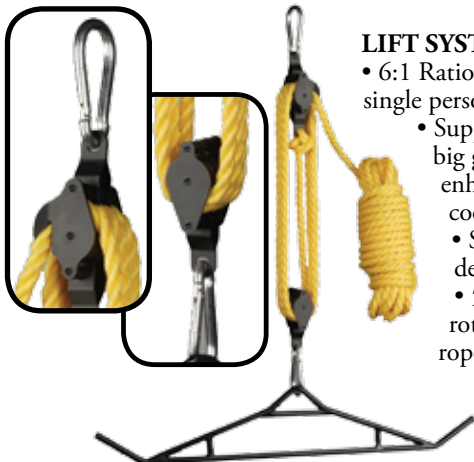
LIFT SYSTEM

- 6:1 Ratio Lift System provides single person lift ability

- Supports deer and other big game by hind legs to enhance draining and cooling
- Simple wedge locking device
- 55 foot tangle-free, rotresistant rope

- Rated to 1,500 lbs.
- Numerous offseason uses

#31381 Ship Wt. 9 lbs. \$54.99



7 PIECE GAME PROCESSING KIT WITH DVD

This portable game processing has all the tools you need in one set. Featuring superior quality 420 series stainless steel. Each kit contains - 3 1/2" Caping Knife, 4" Skinning Knife, 5 1/2" Boning/

Filet Knife, 8" Butcher Knife, 8" Sharpening Steel, 4 1/2" Game Shears, 9 3/4" Bone Saw, High-Impact Carrying Case, Bonus 2-Hour Wild Game Processing, Preparation, and Cooking DVD.

#81296 Ship Wt. 5 lbs. \$29.99



ELECTRIC WINCH

FEATURES:

- 12V powered portable design with battery clips
- Attaches to vehicle tow hook (with included plate)
- Recover vehicles, trailer your boat, and pull stumps & logs
- Remote on/off switch included
- Handle for manual operation also included
- Not for overhead lifting

Specifications:

- 29 ft. cable length
- Line speed with full load: 6 ft./minute
- 6,000 lbs. of pulling capacity for rolling stock
- 2,000 lbs. for straight pulling

#31382 Ship Wt. 27 lbs. \$99.99

POWER PULLER

- 2-Ton capacity
- 10 ft. cable length
- Hardened & galvanized heavy gauge steel
- 1 piece frame & heavy duty frame bolts
- Safety Thumb control release
- 2 drop forged safety catch hooks

#31383 Ship Wt. 7 lbs. \$29.99



STAINLESS STEEL GAMBREL

- 330 lbs.
- Total width 12 3/4"
- Total height 9 5/8"
- Features a Rotating Neck.

#31777 Ship. Wt. 3 lbs.

\$16.99



HEAVY DUTY GAMBREL

- 600 lbs.
- 3/4" dia., 21 1/2"L

#31380 Ship Wt. 5 lbs. \$39.99



GAMBREL KIT

- Great for medium sized game
- 500 lb. capacity
- 22" spreader bar increases air flow for faster curing
- Tough powder coated finish
- Includes adjustable hoist

#31379 Ship Wt. 3 lbs. \$17.99

500LB. GAMBREL *Same as above without hoist

#31378 Ship Wt. 3 lbs. \$9.99



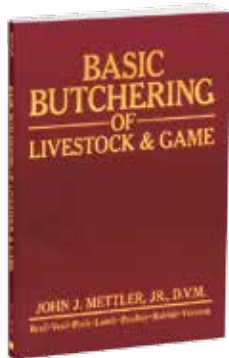
440 LB. HANGING SCALE

Specifications:

- Large, easy-to-read numbers with 2 lb. increments
- Steel case with cover for durability
- Easily readjusts to zero
- Durable steel hooks for easy set-up

#64149 Ship Wt. 3 lbs. \$39.99





BASIC BUTCHERING

Learn everything you need to know for: at what age to butcher an animal, how to kill, skin, slaughter, butcher and how to dress out game in the field, salting, smoking, and preserving as well as tools, equipment and set up are reviewed. Also included are more than thirty recipes using all kinds of meat.

#71700 Ship. Wt. 1 lb. **\$16.95**

S/S BONING ROTATING "S" HOOK

- 9 3/4" Length, 3/8" Thick
#31779 Ship. Wt. 2 lb. **\$14.99**
- 12" Length, 9/16" Thick
#31782 Ship. Wt. 2 lb. **\$19.99**



S/ STEEL BOING "S" HOOK

- 6" Length, 1/4" Thick, Double-Pointed
#31780 Ship. Wt. 1 lb. **\$2.99**
- 6" Length, 5/16" Thick, Double-Pointed
#31778 Ship. Wt. 1 lb. **\$3.99**
- 8" Length, 5/16" Thick, Double-Pointed
#31781 Ship. Wt. 1 lb. **\$4.99**



STAINLESS STEEL BELLY SPREADER

Better & much cleaner than using a branch or stick. Sharp points. 11 1/2" length
#31390 Ship. Wt. 1 lbs. **\$3.99**



MEAT BONE DUSTER

A must-have tool for removing the undesirable after effects left on your steaks or chops. Ship. Wt. 1 lb.

- #81376 **Stainless Steel** **\$9.99**
- #81397 **Plastic** **\$4.99**



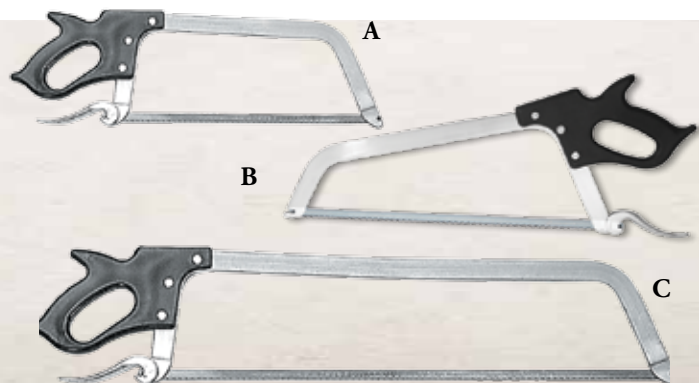
SPINAL CORD REMOVER

Stainless Steel Blades.

Pork Blade = 1"

Beef Blade = 1-1/2"

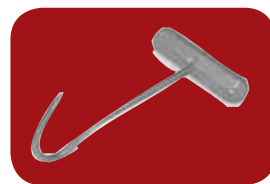
7" Length (end-to-end)
#49346 Ship. Wt. 1 lb. **\$29.99**



BUTCHERING

"T" HANDLE HOOK

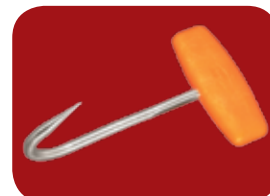
- Solid hexagon aluminum handle reduces slippage • Stainless Steel hook
- Shank Length: 6 1/2", 1/4" dia.
- Overall Length: 7 1/2"
- #49325 Ship. Wt. 1 lb. **\$9.99**



PLASTIC "T" HANDLE HOOK

Plastic grip to reduce slippage.

- Total Length: 6 3/4"
- Hook Length: 5 3/8"
- Thickness: 5/16"
- #49327 Ship. Wt. 1 lb. **\$5.99**



STAINLESS STEEL STOCKINETTE HOOK

Use with stockinette bags. Bags wedge securely in "V" end of the hook.

#13506 Ship. Wt. 1 lb. **\$1.99**



STAINLESS STEEL BACON HANGERS

- 4 Prong Hanger - 3 1/2" Long
#49331 Ship. Wt. 1 lb. **\$7.99**
- 6 Prong Hanger - 6 1/2" Long
#49330 Ship. Wt. 1 lb. **\$7.99**
- 8 Prong Hanger - 9" Long
#49340 Ship. Wt. 1 lb. **\$8.99**



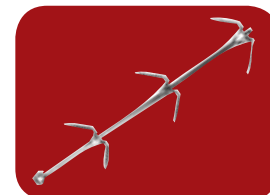
STAINLESS STEEL BACON HANGERS

- 10 Prong Hanger - 11 1/4" Long
#49341 Ship. Wt. 1 lb. **\$8.99**
- 12 Prong Hanger - 12 1/2" Long
#14405 Ship. Wt. 1 lb. **\$16.99**
- 14 Prong Hanger - 14 3/4" Long
#14406 Ship. Wt. 1 lb. **\$18.99**



MEAT TREE HOOK

- Stainless Steel, 304 Series
- 1/2" dia. rod • 36" long
- 6 sharp pointed hooks, 3/8" dia.
- #49326 Ship. Wt. 5 lbs. **\$59.99**
- 4 Hooks, 3/8" dia.
- #49328 Ship. Wt. 4 lbs. **\$45.99**



6 " S/S DOUGH SCRAPER

- 61 x 31mm blade w/ plastic handle"
- #81368 Ship. Wt. 2 lbs. **\$5.99**



MEAT SAWS

- #31350 (A) ... 12" ... Ship. Wt. 2 lbs. **\$19.99** **\$17.99**
- #31355 (B) ... 18" ... Ship. Wt. 3 lbs. **\$34.99** **\$29.99**
- #31700 (C) ... 25" ... Ship. Wt. 3 lbs. **\$44.99** **\$39.99**

MEAT SAW BLADES

Ship. Wt. 1 lb.

- #31352 12" ... Stainless Steel Saw Blade. **\$7.99** **\$6.99**
- #31360 12" ... Saw Blade. **\$5.99** **\$4.99**
- #31356 18" ... Saw Blade. **\$6.99** **\$5.99**
- #31901 25" ... Stainless Steel Saw Blade. **\$8.99** **\$6.99**
- #31900 25" ... Saw Blade. **\$6.99** **\$5.99**

DEHYDRATORS



D-5 AND D-10 FOOD DEHYDRATOR

Rear-mounted fan and louvered door controls air circulation and maximizes moisture removal in both dehydrator models. Both Food Dehydrators feature a temperature control from 90° - 155° F and timer that allows up to 27 hours of drying time. Made of 304 Grade, 22ga Stainless Steel Construction. Electrical specifications: 800W/110V Heating Element

- D-5 Outside Dim. : 18 ¾" D x 16 ½" W x 11 ½" H
- D-10 Outside Dim. : 19" D x 17" W x 17" H

- D-5 Inside Dim. : 16 ¾" D x 16 ¾" W x 8 ¼" H
- D-10 Inside Dim. : 15" D x 16 ¾" W x 13 ¾" H

D-5 WITH STAINLESS STEEL ¼" SHELVES

#32603 Dim. Wt. 46 lbs.....~~\$514.99~~ **\$479.99**

D-5 WITH STAINLESS STEEL ¾" SHELVES

#32604 Dim. Wt. 46 lbs.....~~\$475.99~~ **\$428.99**

D-10 WITH STAINLESS STEEL ¼" SHELVES

#32609 Dim. Wt. 65 lbs.....~~\$669.99~~ **\$599.99**

D-10 WITH STAINLESS STEEL ¾" SHELVES

#32610 Dim. Wt. 65 lbs.....~~\$625.99~~ **\$562.99**

D5 DIGITAL FOOD DEHYDRATOR. .

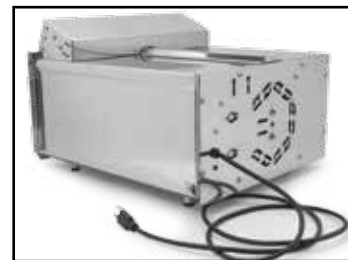
Made from 304 food grade stainless steel, the TSM digital dehydrator has been specially designed for use when accurate dehydrating temperatures are needed. The unit is capable of achieving temperatures from ambient to 165°F. Features include a digitally controlled thermostat to maintain minimal temperature variance to within +2 / -2 degrees. A numeric LED control, displays the REAL current internal temperature in Red and the programmable 24 hour digital timer, indicated in minutes-hours, is displayed green. A solid state relay has been added to complete millions of cycled operation for years of trouble free performance. Like all of TSM stainless steel dehydrators, the entire rack/shelving system can be completely removed and there are no ridges or punch holes in the design that can collect left-over food waste and residue. The TSM Dehydrators are easy to clean and easy to maintain strict hygienic, sanitary and food safe operation.

Outside Dim. : 19 ¼" D x 16 ¾" W x 11 ½" H

Inside Dim. : 16 ¾" D x 16 ¾" W x 8 ¼" H

#30104 W/ ¼" S/S Shelves Dim. Wt. 46 lbs..... **\$499.99**

#30105 W/ ¾" S/S Shelves Dim. Wt. 46 lbs..... **\$479.99** 



TSM HARVEST FOOD DEHYDRATOR

For all those beginning to dehydrate, the TSM Harvest dehydrator is the perfect way to start building your dehydrating supplies. With over 10 square feet of dehydrating space, this lightweight countertop design will easily fit in any kitchen. Easily make jerky, apple chips, croutons, fruit leathers, banana chips, yogurt, dry peppers or mushrooms all with better efficiency than the old-style round dehydrators.

- Made of ABS (BPA-FREE) food grade plastic
- 10 food grade diamond-patterned shelves
- Limited 1 year manufacturer's warranty
- Motor: 110V/60Hz, 600W
- Temperature Settings: 95°F - 155°F
- Outside Dimensions:
13" W x 18" D x 13 1/2" H
- Inside Dimensions:
12" W x 14 3/4" D x 13" H

#32709 Dimensional Wt. 37 lbs. ~~\$155.99~~ **\$129.99**



DEHYDRATOR ACCESSORIES

DEHYDRATOR FRUIT SPRINKLES



PINEAPPLE PARADISE

Gives your fruit chips an extra sweet and sour pineapple zip. Especially great to when making large batches of apple chips. Just sprinkle to taste on top of sliced fruit before dehydrating.

#93142 Net Wt. 10 oz. Ship Wt. 1 lb. **\$6.99**

CARAMEL APPLE

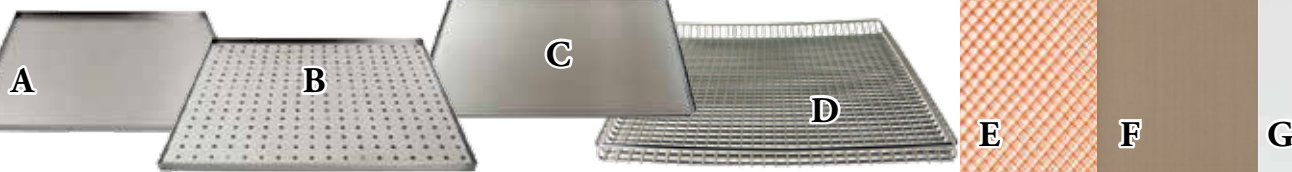
What's more deliciously nostalgic than caramel on an apple? Goes great with sour apple chips! Sprinkle to taste.

#93140 Net Wt. 10 oz. Ship Wt. 1 lb. **\$6.99**

BANANA SPLIT

Makes regular fruit chips flavorful, exotic and unique. They work well with pear, apple and of course Banana chips!

#93141 Net Wt. 10 oz. Ship Wt. 1 lb. **\$6.99**



	ITEM NO.	PRODUCT	SHIP WT.	PRICE	SALE		ITEM NO.	SHIP WT.	PRICE	SALE
D-5, D-10	#32736	(A) Dripping Pan	5 lbs.	\$39.99 ea.	\$34.99 ea.	D-12, D-14, D-20	#32744	6 lbs.	\$49.99 ea.	\$44.99 ea.
	#32730	(B) Perforated Drying Tray	4 lbs.	\$39.99 ea.	\$34.99 ea.		#32746	5 lbs.	\$54.99 ea.	\$45.99 ea.
	#32729	(C) Drying Tray	5 lbs.	\$29.99 ea.	\$25.99 ea.		#32745	6 lbs.	\$39.99 ea.	\$34.99 ea.
	#32734	(E) Plastic Drying Screen	2 lbs.	\$11.99 ea.	\$9.99 ea.		#32741	2 lbs.	\$16.99 ea.	\$14.99 ea.
	#32735	(F) Drying Sheet	2 lbs.	\$11.99 ea.	\$9.99 ea.		#32742	2 lbs.	\$16.99 ea.	\$14.99 ea.
	#32747	(G) Silicon Drying Sheet	2 lbs.	\$15.99 ea.	\$13.99 ea.		#32748	2 lbs.	\$18.99 ea.	\$16.99 ea.
	#32731	¾" Chrome Shelves	3 lbs.	\$11.99 ea.	\$9.99 ea.		#32737	4 lbs.	\$14.99 ea.	\$11.99 ea.
	#32749	¼" Stainless Steel Shelves	4 lbs.	\$34.99 ea.	\$29.99 ea.		#32758	4 lbs.	\$44.99 ea.	\$39.99 ea.
	#32728	(D) Basket Screen	3 lbs.	\$37.99 ea.	\$32.99 ea.		NOT AVAILABLE			
		⅜" Stainless Steel Shelves	NOT AVAILABLE				#32740	5 lbs.	\$39.99 ea.	\$35.99 ea.

D-14 TOUCH SCREEN FOOD DEHYDRATOR

The multi-functional touch screen control has been developed for creating up to six customized dehydrating recipes. Additionally, three steps within each recipe can be created to program multiple drying temperatures, dehydrating times and fan speeds. A Hygrometer is included for monitoring humidity levels. The unit has 4 - three speed fans for generating up to three levels of wind velocity to produce the perfect stage of dehydration. There is also a fan only function to cool the heated food at the end of the dehydration cycle or it can be used

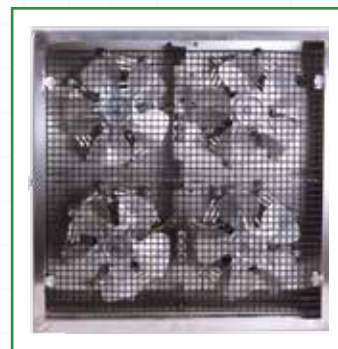


to cool the dehydrator making it cool to touch. The interior and exterior housing is built from 22 gauge, 304 grade stainless steel and includes 1/2 inch thick insulation between the inner and outer stainless steel walls to keep temperature fluctuations to a minimum. Dehydrating temperatures can be selected from ambient to 165°F. A specially designed removable racking system and removable back motor housing compartment are also featured for performing routine cleaning and maintenance. The D14 includes 14 stainless steel shelves for up to 36 square feet of drying space.

Electrical Specifications: 220-240V, 3200 watts, 60Hz, 18 amps.

Outside Dimensions:

22 3/8" W x 22 1/4" L x 30 1/8" H + 2 1/2" Legs



D-14 WITH CHROME 3/4" SHELVES

#32628 Shipped by Truck ~~\$3,285.99~~ **\$2,954.99**

D-14 WITH STAINLESS STEEL 1/4" SHELVES

#32629 Shipped by Truck ~~\$3,609.99~~ **\$3,240.99**

D-20 TOUCH SCREEN FOOD DEHYDRATOR

Built to handle large volumes, the D20 has a multi-functional touch screen control for creating up to six customized dehydrating recipes. Three steps within each recipe can be created to program multiple drying temperatures, dehydrating times and fan speeds. A Hygrometer is included for monitoring humidity levels. The units 4 - three speed fans can generate up to three levels of wind velocity to produce the perfect stage of dehydration. The fan only function helps cool heated food at the end of the dehydration cycle or it can be used



to cool down the dehydrator unit. The interior and exterior housing is built from 22 gauge, 304 grade stainless steel and includes 1/2 inch thick insulation between the inner and outer stainless steel walls to keep temperature fluctuations to a minimum. Dehydration temperatures can be selected from ambient to 180°F. A unique removable racking system and removable back motor housing compartment are also featured for performing routine cleaning and maintenance. The D-20 includes 20 stainless steel shelves for up to 52 square feet of drying space.

Electrical Specifications: 220-240V, 3200 watts, 60Hz, 18 amps.

Outside Dimensions: 24" W x 26 1/2" L x 33 1/2" H + 6" Legs



D-20 WITH STAINLESS STEEL 3/8" SHELVES

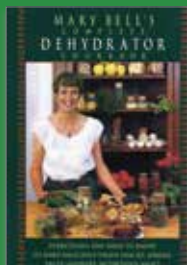
#32750 Shipped by Truck ~~\$6,285.99~~ **\$5,654.99**

DEHYDRATORS

Our Dehydrators were the first of this style and design available in the United States some 15 years ago. We build each one out of Premium Mirror-Polished Food Grade 304 Stainless Steel to ensure the highest possible safety, efficiency and product longevity for our customers. Both the D-5 and D-10 units are once again proudly made by our craftsmen in our manufacturing division in Buffalo, NY.

SPECIFICATION	TSM HARVEST	D-5	D-10	D-14	D-20
CATALOG #	32709	32603	32609	32628 / 32629	32750
INSULATED	No	No	No	Yes	Yes
NEW CONTROL BOX	No	Yes	Yes	Yes	Yes
# FANS / BLADE DIA.	1 / 7"	1 / 7"	1 / 7"	4 / 7 ¾"	4 / 7 ¾"
# OF MOTORS	1	1	1	4	4
ADJUSTABLE MOTOR SPEED	No	No	No	Yes-3 speed	Yes-3 speed
MATERIAL INSIDE	Plastic	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel
MATERIAL OUTSIDE	Plastic	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel	304 Stainless Steel
SHELVES SIZE	11 ½" W x 15" D	16 ¼" W x 14 ½" D	16 ¼" W x 14 ½" D	20 ¾" W x 18" D	20 ¾" W x 18" D
SHELVES MATERIAL	Plastic	304 Stainless Steel	304 Stainless Steel	Chrome or 304 S/S	304 Stainless Steel
SPACE BETWEEN SHELVES	1"	1 ¼"	1 ¼"	1 ¼"	1 ¼"
SHELVES PER UNIT	10	5	10	14	20
DRYING CAPACITY (SQ. FT.)	12	8	16	36	52
TEMPERATURE RANGE	95°-155°F	90°-155°F	90°-155°F	50°-180°F	50°-180°F
TIMER YES / NO / HRS.	No	Yes / 27hr	Yes / 27hr	Yes / 99hr	Yes / 99hr
LEGS	No	No	Yes	Yes	Yes
WARRANTY	1 year	1 year	1 year	1 year	1 year
VOLTAGE	110V	110V or 220V*	110V or 220V*	220/240V	220/240V
WATTAGE	600 W	800 W	800 W	3,200W	3,200W
AMPERAGE	5.5 amps	8 amps	8 amps	18 amps	18 amps
CYCLE	50/60hz	50/60hz	50/60hz	50/60hz	50/60hz
BREAKER (AMPS)	15 amps	15 amps	15 amps	25 amps	25 amps

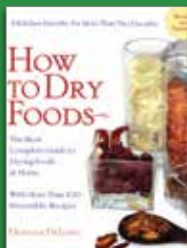
***Please Call 716-824-5814 To Order 220V D5 & D10 Food Dehydrator**



MARY BELL'S COMPLETE DEHYDRATOR COOKBOOK

It is truly an exceptional book that explains the benefits of dehydrating certain foods, how to dehydrate them effectively using a dehydrator and it provides dozens of easy-to-follow recipes. how to dry fresh fruits, vegetables, grains, meats and herbs.

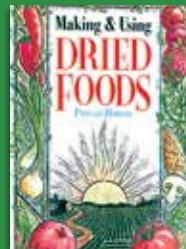
#71626Ship. Wt. 1 lb. \$19.99



HOW TO DRY FOODS

This step-by-step guide to drying fruits, vegetables, herbs, and nuts. Also the most comprehensive reference available for methods of drying and home dehydrating equipment. More than 100 delicious recipes, from main courses to desserts.

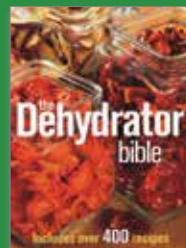
#71622 Ship. Wt. 2 lbs. \$19.00



MAKING & USING DRIED FOOD

Step by step instructions on dehydrating as an alternative to canning or freezing fresh fruits, vegetables, grains, meats and herbs. Find dozens of recipes utilizing your dried foods, ranging from snacks to soups and delicious entrees as well as helpful tips to make the most out of every harvest.

#71605Ship. Wt. 1 lb. \$14.95



THE DEHYDRATOR BIBLE

150 recipes for dehydrating herbs, seasonings, fruits, vegetables, meats, and fish. 250 delicious recipes that use dehydrated foods as ingredients. Easy to follow drying instructions and time guidelines. Included is a bonus section on homemade crafts.

#71619 Ship. Wt. 3 lbs. \$24.95

CHEESE MAKING



STAINLESS STEEL DUTCH CHEESE PRESS

Ideal for the hobbyist cheese maker, who wants to expand their own recipes for cheese. Consistent 4-to-1 weight ratio, 50 lbs. of pressing power is created by hanging approximately 12.5 lbs. from the arm. Can be taken apart quick and easy with a screwdriver for cleaning. 8 perforations for draining at one end. Comes with 0.5 gallon food grade plastic weight holding container. **Makes up to 3 lbs. of cheese.** **Cylinder:** 6" H and 5" Diameter.

Product Dimensions: 10 1/2" W x 14 3/4" D x 17 1/2" H (max. op.)
#33103 Ship. Wt. 10 lbs. **\$199.99 \$175.99**

LIPASE POWDER (CAPILASE)

Extra Sharp – An enzyme, often added to pasteurized milk for making cheeses more flavorful. Adds piquant flavor to Italian cheese such as Romano, Provolone & Parmesan. Contains Goat Lipase, Salt and non-fat milk. Store in freezer for up to 6 months, longer storage may require increased usage level for same enzyme activity. 1 oz enough for at least 40 gallons of milk; up to 80 gallons. Do not exceed 1/4 tsp per 2 gallons milk.

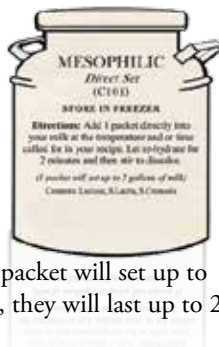
Net Wt. 1 oz.

#33021 Ship. Wt. 1 lb. **\$9.99**

MESOPHILIC DIRECT SET CHEESE CULTURE, 5 PACK

Used in making a variety of hard, moderate temperature loving cheeses including Cheddar, Monterey Jack, Stilton, Edam, Gouda, Muenster, Blue, and Colby. This culture is added directly to your milk. Culture includes: lactose, lactococcus lactis subsp. lactis, lactococcus lactis subsp. cremoris. Each packet will set up to 2 gallons of milk. Keep packages in the freezer, they will last up to 2 years if stored properly.

#33028 Ship. Wt. 1 lb. **\$5.99**



STAINLESS STEEL CHEESE PRESS

Another product in our high-end cheese making equipment line that allows you to make your own homemade artisan cheese. Made of Food Safe 304 Grade Stainless Steel, which is not only aesthetically pleasing, but industrial in quality, extending product life and superior sanitation standards. Easy to operate, and comes equipped with rubber stoppers to protect your countertops from scratching. To clean, hand-wash with light detergent, only.

Cylinder Dimensions: 8 1/2" H and 5" Diameter
#33037 Ship. Wt. 10 lbs. **\$249.99 \$225.99**

LIPASE POWDER (ITALASE)

Mild – An enzyme, often added to pasteurized milk for making cheeses more flavorful. Great for adding a delicate flavor in Mozzarella, Asiago, Feta, Provolone, Blue and Queso Fresco. Contains active pregastric enzymes from calf standardized with salt. Store in freezer for up to 6 months, longer storage may require increased usage level for same enzyme activity. 1 oz enough for at least 40 gallons of milk; up to 80 gallons. Do not exceed 1/4 tsp per 2 gallons milk. Net Wt. 1 oz.

#33041 Ship. Wt. 1 lb. **\$9.99**

THERMOPHILIC DIRECT SET CHEESE CULTURE, 5 PACK

Make Mozzarella, Parmesan, Provolone, Romano, Swiss, Gruyere, and other Italian style cheeses, which grow in higher temperature ranges. Added directly to your milk. Culture includes: lactose, (ST) streptococcus thermophilus, (LB) lactobacillus delbrueckii subsp. bulgaricus, (LH) lactobacillus helveticus. YIELD: Each packet will set 2 gallons of milk. Keep packages in the freezer, they will last up to 2 years.

#33027 Ship. Wt. 1 lb. **\$5.99**



CHEESE MAKING



STAINLESS STEEL CHEESE PRES

Our Stainless Steel Cheese Press allows you to embrace your inner cheese maker. By making cheese at home, you can control your ingredients, from the type of salt, milk or culture you wish to use. This flexibility allows you to produce regular or organic cheese. Built-in pressing power guide, which ensures that the proper weight-force is being applied throughout the cheese making process. To clean, hand-wash with a light detergent, only.

Cylinder Dimensions: 6" H and 5" Diameter

#33102 Ship. Wt. 10 lbs. ~~\$274.99~~ **\$245.99**

CALCIUM CHLORIDE, 2 OZ.

Helps with store bought milk and goats milk to give a firmer setting curd in the making of hard cheeses. Directions: Using ¼ teaspoon for each gallon of milk, dilute in ¼ cup of water. Bring milk to proper temperature and add before adding your culture. It will keep the curds from stretching. Store in a cool, dark place. Will last indefinitely if stored properly. Contains enough Calcium Chloride for 96 gallons of milk. **DO NOT USE CALCIUM CHLORIDE WHEN MAKING MOZZARELLA.**

#33026 Ship. Wt. 1 lb. **\$4.99**

CHEESE SALT, 8 OZ.

This salt dissolves easily and contains no iodine. Iodine will kill the lactic bacteria in the aging process and it is the lactic bacteria that is important to the proper aging of cheese. Used to help flavor production, preservation and brining of your cheese. Directions for use will vary from recipe to recipe. Contains 8oz. Non-iodized Cheese Salt. Will last indefinitely if stored properly. **NOTE:** This product is purchased Certified Kosher OU in bulk. The product is then repackaged into smaller quantities without Kosher supervision, thus voiding the Kosher certification.

#33038 Ship. Wt. 1 lb. **\$3.99**



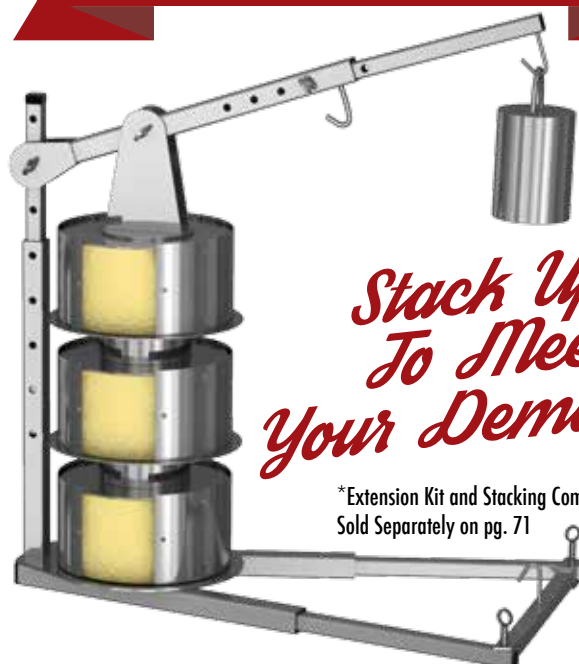
DELUXE DUTCH CHEESE PRESS

Designed, engineered and made by TSM. Sturdy and reliable, this is a must-have for making cheese at home! Unlike its plastic and wooden competitors, the Deluxe Dutch Cheese Press is made of extra durable Food Safe 304 Grade Stainless Steel that is easy to clean. This guarantees extended life, and is exceedingly more sanitary than lesser cheese press models that are made of wood and plastic, porous materials—which can be bacterial breeding grounds.

Cylinder Dimensions: 6" H and 5" Diameter

#33104 Ship. Wt. 14 lbs. ~~\$309.99~~ **\$275.99**

DELUXE CHEESE PRESS STACKING CHART



*Stack Up
To Meet
Your Demand!*

*Extension Kit and Stacking Components
Sold Separately on pg. 71

CHEESE MAKING



CHEESE WAX

Specially made for coating cheeses, this Cheese Wax helps prevent unwanted mold growth while retaining moisture in the aging cheese. This wax is pliable and will not become brittle as will pure paraffin wax. Simply melt in double-boiler and apply with a natural bristle brush onto dried or chilled cheese. *Do Not Use Synthetic Bristle Brush.

#33036 REDShip. Wt. 2 lbs.\$11.99

#33047 YELLOWShip. Wt. 2 lbs.\$7.99

#33048 BLACK.....Ship. Wt. 2 lbs.\$7.99

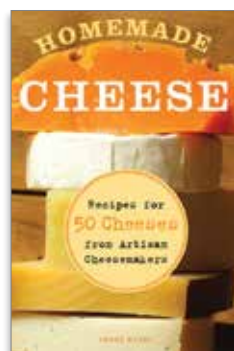


ALL NATURAL BEESWAX

Has been used for thousands of years for its unique chemistry which has the ability to produce creamy textures in a variety of cosmetic applications. Because of the highly complex composition

of beeswax and its soft, pliable nature, beeswax remains an indispensable raw material for many finished products even after centuries of commercial use. When you are ready to eat your cheese, the wax is simply peeled off and can be strained through Butter Muslin (#33029) to be reused over and over again.

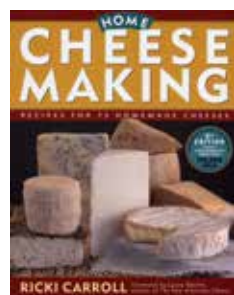
#33049Ship. Wt. 2 lbs.....\$12.99



HOMEMADE CHEESE

Making cheese at home is one of the joys of a self-sufficient lifestyle, along with gardening, canning, and raising chickens. Learn how to easily craft your own cheddar, feta, chèvre, mozzarella, and 50 more cheeses. Included are profiles of 20 artisan cheese makers—from Cypress Grove, Vermont Butter and Cheese, Shelburne Farms, Does Leap, Pure Luck, and more—and their favorite recipes.

#71410Ship. Wt. 3 lbs.\$19.99



HOME CHEESE MAKING

Includes 75 recipes for homemade cheese, including ricotta, cheddar, mascarpone, provolone, cottage cheese and countless others. Carroll also suggests 60 recipes that use the various homemade cheeses. You will make your favorite cheese and meet some new favorites as well!

#71407Ship. Wt. 1 lb.....\$16.95



CHEESE MOLD (WHEEL-RING STYLE)

Made entirely of rust-proof 304 grade stainless steel. Simply place cloth-wrapped curd inside and add a weighted follower on top. Flip occasionally (depending on recipe) and when cheese is ready for aging,

release latch for quick and easy mold removal.

Dimensions: 8" dia x 2 1/2" H

#33214.....Ship. Wt. 3 lbs.....\$54.99



RICKI'S CHEESEMAKING 101 DVD

Ricki Carroll in your kitchen- Now you can see it all on our popular workshop DVD. While visually answering your questions on the process of hard and soft cheese making, this DVD will also show you how to make Farmhouse Cheddar, Queso Blanco, Mozzarella, Whole Milk Ricotta, Fromage Blanc, Creme Fraiche and Mascarpone. You will also receive the complete set of recipe booklets from our kits for FREE with your purchase of this very special DVD.

#72120Ship. Wt. 1 lb.....\$24.95



CITRIC ACID

Contains: 8 oz. Citric Acid (Non-GMO Corn based)

Directions: Dissolve proper amount in 1/4c. non-chlorinated water. Add to milk when specified in recipe. Storage: Store in a cool, dry place. Will last

indefinitely when stored properly. Note: This Citric Acid contains no Glutamate, Glutamic acid or hydrolyzed protein. (Glucose syrup from maize is a fermented raw material and is not contained in the end product.)

#33025Ship. Wt. 2 lbs.....\$5.99



THE JOY OF CHEESEMAKING

Easy-to-understand, beautifully illustrated guide to making cheese. It includes a basic overview of cheese manufacturing and aging, from the raw ingredients to the final product, and much more. With clear instructions, gorgeous photographs, and a glossary, this comprehensive guide will allow the reader to learn all about cheese, from making it, to choosing it, to pairing it with the right wines.

#71411Ship. Wt. 2 lbs.\$14.95



THE HOME CREAMERY

Not only will you learn how to make these soft cheeses and dairy products, but you will also find new recipes to utilize your new homemade ingredients. Soft cheeses are the easiest to make at home and the 75 recipes included are even more delicious when the ingredients are homemade!

#71408Ship. Wt. 1 lb.....\$14.95

CHEESE MAKING

BASIC CHEESE MAKING KIT

Perfect for the beginner cheese maker. Make your choice of 8 delicious, homemade cheeses: Farmhouse Cheddar, Gouda, Monterey Jack, Feta, Cottage Cheese, Colby, Parmesan and Ricotta. Makes preservative-free cheeses. Comes with all the tools to make quality homemade cheese.

#33031Ship. Wt. 2 lbs.**\$33.99**

SOFT CHEESE MAKING KIT

Ricki Carroll, "The Cheese Queen," put together a kit with everything you need to make soft cheeses like mozzarella and ricotta. Including the citric acid, cheese salt, cheesecloth, thermometer, rennet tablets and recipes. Everything you need to make 30 batches.

#33030Ship. Wt. 2 lbs.**\$24.99**



CHEESE MAKING KIT I

Kit Includes:

#33203.Cheese Mold S4 Stainless Steel \$40.99
 #33036.Red Cheese Wax, 1 lb. \$11.99
 #72120.Cheesemaking at Home DVD \$24.95
 #33031.Basic Cheese Making Kit \$33.99

Basic Cheese Making Kit includes:

- Recipe Booklet
- Cheese Cloth
- Cheese Cultures
- Dairy Thermometer
- Calcium Chloride
- 10 Rennet Tablets

**SAVE
\$20**

#81906 Ship Wt. 7 lbs. ~~\$111.92~~ **\$91.92**

CHEESE MAKING KIT II

Kit Includes:

#33103Stainless Steel Cheese Press..... \$179.99
 #33036Red Cheese Wax, 1 lb. \$11.99
 #72120Cheesemaking at Home DVD \$24.95
 #33031Basic Cheese Making Kit \$33.99

Basic Cheese Making Kit includes:

- Recipe Booklet
- Cheese Cloth
- Cheese Cultures
- Dairy Thermometer
- Calcium Chloride
- 10 Rennet Tablets

**SAVE
\$40**

#81907 Ship Wt. 15 lbs. ~~\$250.92~~ **\$210.92**



DELUXE CHEESE PRESS STACKING ASSEMBLY

STAINLESS STEEL CHEESE MOLDS

#33203 S4 MOLD 5" Dia. x 4" H Ship. Wt. 1 lb. **\$40.99**
 #33204 S6 MOLD 5" Dia. x 6" H Ship. Wt. 1 lb. **\$42.99**
 #33205 L4 MOLD 7 1/2" Dia. x 4" H Ship. Wt. 2 lbs. **\$55.99**
 #33206 L6 MOLD 7 1/2" Dia. x 6" H Ship. Wt. 2 lbs. **\$59.99**

HARD CHEESE MOLDS

Made from Food Grade polypropylene.

#33201 SMALL 4 1/2" Dia. x 5" H Ship. Wt. 1 lb. **\$24.99**
 #33202 LARGE 8" Dia. x 6" H Ship. Wt. 1 lb. **\$39.99**

STAINLESS STEEL STACKING FOLLOWER

#33209 SMALL 4 3/4" Dia. x 1 3/4" H Ship. Wt. 2 lbs. **\$6.99**
 #33210 LARGE 7 3/8" Dia. x 1 5/8" H Ship. Wt. 2 lbs. **\$8.99**

STAINLESS STEEL STACKING DISC

#33207 SMALL 6 Dia. Ship Wt. 1 lb. ...**\$3.99**
 #33208 LARGE 8 1/2" Dia. ...Ship. Wt. 2 lbs. ..**\$5.99**

10 LB. WEIGHT

Optional for use with the #33104, #33103 presses.

#33106 Ship. Wt. 11 lbs. **\$45.99**

EXTENSION KIT (FOR #33104 ONLY)

Kit includes leg and fulcrum extensions and pulley system which allow you to multiply pressing power; for the serious cheesemakers. With the Extension Kit you can create over 200 lbs. of pressing weight or over 1,000 lbs. of pressing weight with the pulley system. Pressing piston doubles as follower for molds with 5" diameters.

#33105Ship. Wt. 5 lbs. **\$159.99**

CHEESE MAKING

STOP BUYING THE STORE CHEESE AND
BECOME AN ARTISAN CHEESEMAKER BY
MAKING IT YOURSELF!

SERVE IT IN STYLE



CONCAVO CHEESE BOARD

Compact and sleek. It measures 13 1/2" L x 8" W x 2" H and has a dark bamboo cutting surface and pull-out tools drawer with zebra wood panels/tray handles on either side. The surface of the board is slightly sunken in the center, giving it form and function. It includes three cheese tools, three porcelain cheese markers, and a wet erase pen.

#33410 Ship. Wt. 6 lbs. \$49.99



CIRCO SWIVEL BOARD

This 10 1/4" Dia. x 1 1/2" H circular chopping board is made of eco-friendly rubberwood, a hardwood known for its rich grain and durability. The board swivels open to reveal four stainless steel cheese tools with rubberwood handles. The board features a recessed moat along the board's edge to catch cheese brine or juice from cut fruit. Makes a thoughtful gift for any cheese connoisseur!

#33411 Ship. Wt. 5 lbs. \$29.99

VEGETABLE RENNET TABLETS, STRIP OF 10

These tablets contain no animal products, are gluten free and Non-GMO. Each tablet is scored into 4 segments for ease of use. Ingredients: Microbial coagulant (Mucor Pussillus and/or Mucor Miehei), Megnesium Stearate, Microcrystalline Cellulose. 1/2 tablet will set 2 gallons of milk in approximately 45 minutes at 86-95°F. Ten tablets will set approximately 40 gallons of milk. Directions: Crush desired portion of tablet and dissolve in 1/4 c. cool, non-chlorinated water. Add to milk when specified in recipe. Stir to distribute thoroughly. NEVER keep part of rennet solution for later use. When using store bought milk you may need to add a little more rennet. Store rennet tablets in the freezer. They will last at least 3 years if stored properly.

#33024 Ship. Wt. 1 lb. \$6.99

LIQUID VEGETABLE RENNET, 2 OZ.

This is a Double Strength rennet that contains no animals products. Non-GMO and Gluten Free. Ingredients: Enzyme produced by pure fermentation of Mucor Meihei in salt brine, less than 5% propylene glycol, less than 2% sodium propionate. 1/4 tsp will set 2 gallons of milk in 45 minutes. Store rennet in refrigerator. Will keep 6 months if stored properly.

#33039 Ship. Wt. 1 lb. \$6.99

LIQUID ANIMAL RENNET

This is the highest quality form of rennet available on the U.S. market today and is NON-GMO. Each 2 oz. bottle contains 12 teaspoons which is enough to set 48 gallons of milk. The amount to use will vary on the condition of your milk, season and type of cheese you are making.

#33033 Ship. Wt. 1 lb. \$11.99

CHEESE CLOTH (2 SQ. YDS)

Two Square Yards of 100% Cotton Cheese Cloth. Use for draining curds, lining molds and bandaging finished cheeses. A must-have piece of material in any cheese making operation. This cloth can also be used for straining, steaming, cleaning and polishing in the cheese-making process.

#33032 Ship. Wt. 1 lb. \$9.99

BUTTER MUSLIN, 2 SQ. YDS.

Butter Muslin is for use with soft cheese. Contains 2 yards of 100% cotton, 90 thread per inch, reusable Butter Muslin. Used for the draining of soft cheeses. Before first use, machine wash with an unscented detergent. To clean; rinse first in cold water after use to remove all cheese particles, then machine wash with an unscented detergent. May be boiled to sterilize.

#33029 Ship. Wt. 1 lb. \$5.99

THE JOY OF CHEESEMAKING

Basic overview of cheese manufacturing and aging, from the raw ingredients to the final product. Gorgeous photographs and a glossary, this comprehensive guide will allow the reader to learn all about cheese.

#71411 Ship. Wt. 2 lbs. \$14.95

HOMEMADE CHEESE

Learn how to easily craft your own cheddar, feta, chèvre, mozzarella, and 50 more cheeses. Included are profiles of 20 artisan cheesemakers—from Cypress Grove to Vermont and more.

#71410 Ship. Wt. 3 lbs. \$19.99



FRUIT PITTERS/PEELERS

DELUXE CHERRY PITTER

The same quality construction as all TSM manufactured products in a redesigned, cost and space saving model. The Deluxe Cherry Pitter pits 5 cherries in a single pull of the handle, discarding them in a separate area while the pitted cherries drop into a container below. Solid Stainless Steel construction, quality engineering and precision machining make this unit easy to use and clean. The entire Cherry Pitter is built in our Buffalo, NY manufacturing facility where our experienced welders, fabricators and machinists take the time to make each unit to the highest quality standards.

Dimensions: 10 $\frac{3}{8}$ " L x 11" W x 8 $\frac{7}{8}$ " H

#32115 Ship. Wt. 6 lbs. ~~\$219.99~~ **\$199.99**



Pits 5 cherries in a single pull of the handle



Pitted cherries drop into our Cherry Pitter container



CHERRY PITTER

Pits cherries in seconds! Perfect for preparing cherries for baking, canning, freezing and dehydrating. The steel plunger punches stones out cleanly leaving fruit intact.

Dimensions: 5 $\frac{3}{4}$ " L x 4 $\frac{1}{2}$ " W x 6" H

#32183 Ship. Wt. 2 lbs. **\$29.99**



PLUM PITTER

Pits 5 plums (in sequence to prevent physical exertion) with a single push and pull of the handle. The simple motion instantly discards the pits to a waste tray (included) and the pitted plums into a collection tray (not included). The TSM Plum Pitter is constructed from 304 Grade Stainless Steel to ensure food-safety, product durability and longevity.

Dimensions: 12" L x 10 $\frac{1}{4}$ " W x 10 $\frac{1}{2}$ " H

#32196 Ship. Wt. 18 lbs. **\$274.99**



APPLE PEELER/CORER/SLICER

This cast iron machine will not only peel your apple but will slice and take the core out. Mount on your counter or tabletop and peel, core and slice apples in seconds. Suction base is ideal for thicker than average counters/tables. Makes eating a healthy snack something to look forward to. Also works well for potatoes.

#32150 Ship. Wt. 5 lbs. ~~\$24.99~~ **\$19.99**

CANNING



**30
Quart**

**23
Quart**

PRESSURE CANNER/COOKER

Precision machined "metal to metal" sealing system. Positive action clamping locks align the cover to the base, forming a steam tight seal. Since the seal does not use gaskets, the cover can be easily opened and closed. Features a readable pressure gauge for accurate pressure control and an easy to read, 8 1/2" x 11" instruction and recipe book. Made of heavy cast aluminum.

10 1/2 QT. PRESSURE CANNER/COOKER

- Mason jar capacity: 7 pints, 4 quarts
- Height: 11 3/4"
- Inside diameter: 10 1/4"



#32104 Ship. Wt. 16 lbs. \$245.99

30 QT. PRESSURE CANNER/COOKER

- Pressure regulator weight
- Automatic overpressure release
- Mason jar capacity: 19 pints, 14 quarts
- Height: 19"
- Inside diameter: 12 1/4"



#32173 Ship. Wt. 30 lbs. \$359.99

41 1/2 QT. PRESSURE CANNER/COOKER

- Mason jar capacity: 31 pints, 20 quarts
- Height: 19"
- Inside diameter: 15 1/2"



#32105 Ship. Wt. 39 lbs. \$509.99

STRAINER & PESTLE SET

Great for sauces, purees, soups, jams, jellies, mashed potatoes and baby foods.

- Perforated 2mm fine mesh stainless steel Strainer prevents pulp and skins from slipping through
- Approx. 2 quart (1.9L) capacity
- Solid Wood Pestle
- Easy to clean, dishwasher safe



#32117 Ship. Wt. 5 lbs. \$39.99

23 QT. PRESSURE CANNER/COOKER

Preserve meats, vegetables, and fruits with confidence. Pressure canning is the only canning method recommended safe for low acid foods by the U.S.D.A. Easy to read dial gauge for accurate pressure control. Air vent/cover lock allows pressure to build only when the cover is closed properly and prevents the cover from opening until pressure is safely reduced. Made of extra strong, warp-resistant aluminum. Includes cooking/canning rack and instruction/recipe book.

- Mason jar capacity: 24 half pints, 7 quarts
- Inside height: 11 1/2" • Inside diameter: 12 1/4"

#32172 Ship. Wt. 23 lbs. \$119.99



STEAMER JUICER

Simply place the fruits you wish to extract juice from on the top container, fill the bottom with water. Steam rises to the fruit container and draws out the natural juices which are collected in the middle section. Stainless Steel construction. Heat/Impact Resistant Glass Lid. Dishwasher Safe. **Dimensions:** 10" Dia. x 13 1/2" H

#32107 Ship. Wt. 10 lbs. \$99.99

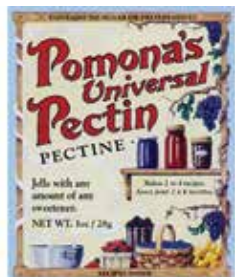


SAUERKRAUT STARTER KIT

Kit Includes :

- 33 3/4 oz. Heavy-Duty Square Hermetic Jar - Made in Italy. Reusable and great for general storage after your kraut is gone
- Raw Rutes Signature Spice Packet - Perfect proportion for a batch of delicious kraut (contains mustard seeds).
- Caldwell's Starter Culture - A kickstarting dose of beneficial bacteria to ensure proper fermentation Adhesive 'Chalkboard' Label with Chalk - Just peel the adhesive backing, stick the erasable chalkboard label on the jar and with the included chalk you can document the ferment date.
- Instructions - Easy to read and follow.

RR-253Ship. Wt. 3 lbs. \$35.00



POMONA'S UNIVERSAL PECTIN

Use pectin to thicken your favorite fruit purees into delicious jellies and jams. Pectin does not require sugar to jelly, therefore you can make jelly and jam with little or no sugar! Each box makes 2-4 recipes. Indefinite shelf life. 1oz.

#33020 Ship. Wt. 1lbs. \$6.99

GLASS AIR LOCK



An essential tool for fermenting foods and wines, using snugly fitted bungs/corks, this twin glass bubbler air lock will replace the plastic air lock on your fermenter.

#31207Ship. Wt. 1 lb. \$7.99

PERFECT PICKLER

Comes with: a specially designed lid, fermenting lock, brine-overflow cup, gasket, Celtic Sea Salt and instructions manual loaded with delicious recipes and tips! Attaches to any large-mouth (3 1/2" diameter) canning jar.

- No pickle culture required. The unique Fermentation Lock makes it so gases can escape while preventing oxygen from entering.
- Gasket Ring seals the jar and aids in pressurizing the perfect pickler.

#31051Ship. Wt. 2 lbs. \$19.99



EAST BEATS WEST FERMENTATION KIT

Now make all 3 favorites; fermented sauerkraut, kimchi and beets! Detailed instructions accompany each recipe, and once you have added your fermentables to the jar, Alternatively, you can empty the jar into another container and start your next batch of fermented veggies. Kit Includes:

- Seasonings for Fermented Kimchi, Beets and Sauerkraut.
- 1 Packet Caldwell's Starter Culture • 1 chalk stick
- 1 Packet Rice Flour (As a binder for Kimchi)
- 1 Art-Deco Glass Airlock • 1 Cork • 1 Cork with hole bored
- 3L Italian made glass Jar, with rubber seal and 5/8" hole in lid
- Detailed Instructions • Chalkboard Label

#RR-251Ship. Wt. 6 lbs. \$79.99

HOME CANNING KIT

This 5 Piece set includes a Magnetic Lid Lifter, Jar Lifter, Jar Wrench, Canning Funnel & the 10" vinyl coated Kitchen Tongs.

#32180Ship. Wt. 2 lbs. ... \$12.99

STAINLESS STEEL FUNNEL

Equipped with a detachable strainer and a side handle for comfortable holding. Size: 5" L x 5" Dia.

#32113Ship. Wt. 2 lbs. ... \$12.99



BALL WIDE MOUTH GLASS PRESERVING JARS

These famous glass jars and closures go beyond fresh preserving to help you with serving, creative décor and gift giving. Made in the U.S. for more than 125 years.

#31054	Ball® 1 Qt. Jar (32 oz.)	Ship. Wt. 2 lbs.	\$2.99
#31055	Ball® 1 Qt. (Case of 12)	Ship. Wt. 13 lbs.	\$22.99
#31052	Ball® 2 Qt. Jar (64 oz.)	Ship. Wt. 3 lbs.	\$4.99
#31053	Ball® 2 Qt. (Case of 6)	Ship. Wt. 12 lbs.	\$19.99



TOMATO STRAINERS



(A) #3 ELECTRIC TOMATO STRAINER

- Heavy duty electric induction motor
- Cast iron body with food grade epoxy coating
- Food grade acetal resin auger designed for strength & low wear
- Permanently lubricated metal gears; No oil replacement needed, suitable for occasional food contact
- 115V/60Hz and UL/CSA Listed
- Power: 400W Produces: Up to 310 lbs./hour

Dimensions: 19 3/4" L x 9" W x 12 5/8" H

#32197 Ship. Wt. 21 lbs. \$326.99

(B) #5 ELECTRIC TOMATO STRAINER

Power: 500W Produces: Up to 750 lbs./hour

Dimensions: 26 3/4" L x 13 3/4" W x 16 1/2" H

#32198 Ship. Wt. 37 lbs. \$459.99

(C) #3 TOMATO STRAINER

- Large stainless steel hopper, sauce collector, and filter cone.
- Cast iron body with food grade epoxy coating
- Food grade plastic auger.

Dimensions: 11 3/4" L x 8 5/8" W x 12 5/8" H

#32158 Ship. Wt. 7 lbs. ~~\$99.99~~ \$89.99

(D) SQUEEZO TOMATO STRAINERS

The Squeeze is made to last a lifetime and is designed to get the most juice and puree with the least amount of effort. In a short-period of time, the Squeeze can turn a large harvest into juices, sauces, jams and jellies that can be canned or purees that can be frozen for later use.

- Stainless Steel Tomato/Apple Screen
- Stainless Steel Drive Shaft & Spring
- Sturdy Wooden Plunger
- Recipe Book
- Clamps to table or counter easily with 2 3/8" clamp opening
- The Squeeze strainer is not recommended for grapes

#35121 Ship. Wt. 7 lbs. \$199.99



TOMATO STRAINERS



DELUXE ELECTRIC TOMATO STRAINER

Make fresh, preservative-free sauces, soups, jams, baby foods, pie fillings, juices & much more.

- Powerful 200 Watt motor.
- Quickly separate skin and seeds from the juice and pulp.
- Includes three stainless steel straining screens for processing different consistencies: Standard Tomato/Berry, Pumpkin and Salsa Plastic drain chute and hopper are dishwasher safe.
- Large hopper for loading large quantities of produce.
- Forward and reverse operation.
- Compact design for convenient storage.

#32090 *Ship. Wt. 14 lbs.* **\$169.99**

5.5 QT STAINLESS STEEL COLANDER

Silicone coated side handles to avoid steam burns while straining hot foods. Silicone coated feet elevate strainer to keep away from sink or counter surfaces.

Dishwasher safe

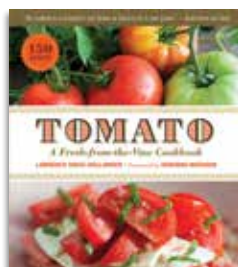
#35207 *Ship. Wt. 3 lbs.* **\$21.99**



TOMATO: A FRESH-FROM-THE VINE COOKBOOK

Discover new ways to enjoy tomatoes with this delicious collection of 150 tempting recipes for appetizers, preserves, soups, salads, entrees, and even desserts. Includes eight pages of mouth watering full-color photography by Sabra Krock.

#71804 *Ship. Wt. 2 lbs.* **\$16.95**



FOOD STRAINER

Make homemade sauces and purees, baby food, jams or pie fillings from virtually any fruit or vegetable. Separate the skin and seeds to save time when canning. Comes standard with the tomato/apple stainless steel screen and extra large capacity hopper.

#32161 *Ship. Wt. 10 lbs.* **\$59.99**

OPTIONAL SCREENS

Ship Wt. 1 lb.

#32162 BERRY SCREEN **\$12.99**

#32163 PUMPKIN SCREEN **\$12.99**

#32164 GRAPE SPIRAL **\$12.99**

#32166 SALSA SCREEN **\$14.99**

SET OF 4 SCREENS

#32167 *Ship Wt. 3 lbs.* **\$39.99**



ELECTRIC MOTOR FOR FOOD STRAINER & PASTA MACHINE

This powerful two speed electric motor will make quick work of the biggest job. Connects easily to both Food Strainer (#32161) and Pasta Machine (#32312).

#32317 *Ship. Wt. 9 lbs.* **\$59.99**

FRUIT & WINE PRESSES

HARVEST FIESTA™ STAINLESS STEEL FRUIT PRESS

Introducing the Stainless Steel (304 Grade) Fruit Press designed and built with pride by TSM in Buffalo, NY. We took the traditional design that has been around for hundreds of years and added modern ingenuity. Our exclusive telescoping base design allows you to slide the cylinder in and out of the press' frame, this is especially helpful when adding fresh cut fruit or removing drained pulp. Very durable build quality ensures long life and high grade stainless steel construction makes clean up with a garden hose or even pressure washer extra easy. Enjoy years of cider, wine and juice-making in your own home or backyard! Net weight 36 lbs.

- 15L (4 Gallons/16 Quarts) capacity

Dimensions: 16" W x 20 1/2" D (frame, w/o handle) x 33" H.
(Width with handle = 18 7/8")

Cylinder Features: 9 3/4" dia x 12 1/2" H. (With 218 cut slots @ 3 1/4" W x 1/8" H).
304 Grade Stainless Steel

#34100 *Dimensional Wt. 66 lbs.* \$359.99



**Retractable Press Base
For Loading and
Unloading of Fruits**



Easily Crush Fruits For Pressing

**Combined with the Apple Crusher,
the TSM Stainless Steel Fruit Press
gives you an all inclusive unit.**



***Section Cut
To Show Details**

HARVEST FIESTA™ APPLE CRUSHER

Our 304 Stainless Steel crusher is capable of gnashing whole apples 2-3 at a time! No need to halve or quarter, just toss them in and turn the handle. Unique drop cover can be used to further press apples against the sharp prongs for even speedier crushing. Can be bolted/screwed/clamped to table-top. **Bolted to a wall for commercial use or easily attached to our TSM Harvest Fruit Press.*

Heavy Duty 304 Stainless Steel Construction. Net Weight 18 lbs.
Dimensions: 10 1/2" W (without attachment), 14 1/2" D (without handle), 14 3/4" H

Other Features: 8 3/4" Wide Opening, 11" L Handle,
*Wall Bolting - Need 6" spacer (to make room for handle-turn) and professional securing for safe usage.

#34130 *Ship Wt. 21 lbs.* \$269.99

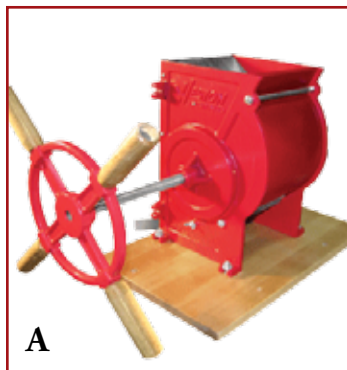


14L DELUXE STAINLESS STEEL FRUIT PRESS

- 14L (3.7 Gallons) capacity
- Food grade stainless steel basket
- Powder coated frame
- Thread type pressing device
- Removable basket does not require filter bags

#31162 Dimensional Wt. 79 lbs. **\$285.99**

SALE PRICE: \$254.99



A



B

(A) APPLE & FRUIT CRUSHER

This machine crushes apples, or other hard fruits to prepare them for pressing. The Crusher mounts either on the tabletop or the wall

- Heavy duty, cast iron construction
- Stainless steel chute, hardware and crushing blades
- Wood drum and mounting base.

Dimensions: 16" H x 12.8" W x 18" D.

#31170 44 lbs. Drop Shipped **\$199.99**

(B) APPLE CRUSHER HOPPER

Crush Apples more efficiently with the hopper attachment. No need to individually place apples in the crusher. Load it up and crush more at a time!

#31160 Dimensional Wt. 36 lbs. **\$49.99**

FRUIT & WINE PRESSES



OAK BARRELS

Made with American Oak, these high-quality, small batch capacity barrels are perfect for storing your favorite homemade cider, beer, liquor or wine for aging and developing finer aromatic and tasteful finish. Hand-made in Tequila, Mexico by skilled barrel-making artisans in the Tequila industry. Charred inside to a medium toast. DOES NOT contain any wax, paint or glue on the inside. Naturally sealed by filling with water, causing wood to expand. Includes Stand, Spigot and Bung.

5 LITER

(1.32 gal) Barrel: 9 1/2" L x 7" dia.

#31176 Ship Wt. 9 lbs. **\$69.99**

10 LITER

(2.64 gal) Barrel: 11 1/2" L x 8 1/2" dia.

#31177 Dimensional Wt. 41 lbs. **\$89.99**

20 LITER

(5.28 gal) Barrel: 15" L x 11" dia.

#31178 Dimensional Wt. 41 lbs. **\$119.99**



TRIPLE SCALE WINE & BEER HYDROMETER **New**

Used for determining the alcohol content by volume in ethanol/ water mixtures.

Measure - Specific Gravity, Brix/Balling, and Potential Alcohol.

Measuring Range: 0.800-1.150; 0%-15%; 26-341

#34127 Ship Wt. 1 lb. **\$6.99**



CIDER HYDROMETER **New**

Used for determining the alcohol content by volume in ethanol/ water mixtures. Measuring Range: 1.000-1.100; 0%-13%

#34128 Dimensional Wt. 1 lb. **\$8.99**

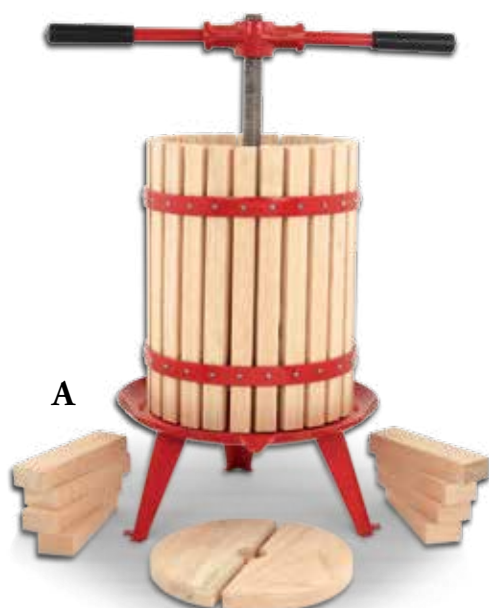


HOME PRODUCTION OF VODKAS, INFUSIONS AND LIQUEURS

Revealed are the rules that govern the process of making vodka and other alcoholic beverages. By carefully reading this book you will discover that producing new spirits is almost like cooking, one needs to first know the basics and then let the imagination run loose.

#71573 Ship. Wt. 2 lbs. **\$19.95**

FRUIT & WINE PRESSES



A

(A) 18L FRUIT PRESS

- 18L (4.8 Gallons) capacity
- Solid US oak wood basket
- Cast powder coated hardware
- Includes 8 wood blocks

#31168 Dimensional Wt. 47 lbs. ~~\$255.99~~

SALE PRICE: \$225.99

(A) 30L FRUIT PRESS

#31165 Dimensional Wt. 67 lbs. ~~\$275.99~~

SALE PRICE: \$245.99



B

(B) 30L FRUIT PRESS WITH RATCHET HANDLE

- 30L (8 Gallons) capacity
- Solid US oak wood basket
- Cast powder coated hardware
- Nickel plated ratchet handle
- Dual pressing speed and direction
- Includes 8 wood blocks

#31164 Dimensional Wt. 67 lbs. ~~\$335.99~~

SALE PRICE: 299.99



C

(C) 18L DELUXE FRUIT PRESS

- Modern technology & old world tradition
- 18L (4.8 Gallons) capacity
- Solid US oak wood basket
- Powder coated frame/hardware
- Thread type pressing device
- Foldable arch frame

#31163 Dimensional Wt. 74 lbs. ~~\$315.99~~

SALE PRICE: \$279.99

PERFECT ACCESSORIES



WINE EQUIPMENT KIT

Make your own delicious wine, right at home and to your exact liking. Includes everything you will need to make excellent quality wine, from the sanitizers to the glass carboy, does not include our fruit juice kit.

#31171 Dimensional Wt. 33 lbs. **\$89.99**

FILTER BAGS

Prevent skins, pulp & other contaminants from ending up in your cider or fresh squeezed juice. 1 bag per package.

#31167 For 18L Ship. Wt. 1 lb. **\$9.99**

#31166 For 30L Ship. Wt. 1 lb. **\$11.99**



WINE KITS

Using the equipment available in the Wine Equipment Kit (#31171), this 4 week wine kit comes with juice blend, finishing blend, and wine additive packets. Each kit will makes 23L (6 Gallons) of your chosen flavor. That's enough for 30 750ml wine bottles. Perfect for any season and occasion.

CRANBERRY CRAZE WINE INGREDIENT KIT

#31174 Ship. Wt. 19 lbs. **\$69.99**

BLACKBERRY BLAST WINE INGREDIENT KIT

#31172 Ship. Wt. 19 lbs. **\$69.99**

ROCKIN' RASPBERRY ROSÉ WINE INGREDIENT KIT

#31173 Ship. Wt. 19 lbs. **\$69.99**



MR. ROOTBEER ROOT BEER KIT

Make 2 gallons of the best tasting root beer in as few as 3 days!

- 1 Bottle Root Beer Extract
- 2 Packs Flavor Crystals
- 1 Packet Root Beer Yeast
- 1 Packet No-Rinse Cleanser
- 4 Plastic 1-liter Bottles (PET)
- 4 Bottle Caps and Gaskets
- 1 Plastic Funnel
- 4 Root Beer Bottle Labels
- Easy to follow Instructions

#31181Ship. Wt. 2 lbs. \$26.99

MR. ROOTBEER REFILL KITS

Refill Includes:

- 1 Bottle Root Beer Extract
- 2 Packs Flavor Crystals
- 1 Pack Dry Brewing Yeast
- 1 Pack No-Rinse Cleanser
- 1 Easy to follow Fun Guide

#31182Ship. Wt. 2 lbs. \$12.99



MR. BEER HARD CIDER KIT

The Mr. Beer Cider Making Kit provides everything you need to make 8 quarts of hard cider in 14 days! All plastic kit components are washable and reusable. Included with this kit are:

- 2 Gallon Fermenter
- Brew Pack to make
- 2 gallons of cider
- 8 reusable plastic bottles, caps and labels
- 2 pint glasses
- Complete Instructions

#31175Ship. Wt. 8 lbs. \$59.99

MR. BEER HARD CIDER REFILL KIT

Recipe will produce 2 gallons in approximately 2 weeks (approximately 4.0% ABV). 100% Gluten Free!

Refill Includes:

- 2 - 10 oz. Bottles Hard Apple Cider Concentrate
- 1 - Packet Safale S-04 Dry Brewing Yeast
- 1 - Packet No-Rinse Cleanser

#31179Ship. Wt. 3 lbs. \$19.99



MR. BEER PREMIUM EDITION HOME BEER KIT

The Mr. Beer, Beer Making Kit provides everything you need to make 2 gallons of pale ale in 14 days! Included with this kit are:

- 2 Gallon Fermenter
- Brew Pack to make 2 gallons of pale ale
- 8 reusable plastic bottles, caps and labels
- Brewers Guide to answer all of your brewing questions
- Complete Instructions

#31180Ship. Wt. 8 lbs. \$49.99

MR. BEER AMERICAN ALE REFILL KITS

Rich golden color, light toasty malt character with a citrusy hop aroma and crisp bitterness. This refill will produce 2 gallons of beer in approximately 2 weeks.

Refill Includes:

- 1 Can American Ale HME
- 1 Packet Dry Brewing Yeast (under lid of HME)
- 1 Packet No-Rinse Cleanser

#31183Ship. Wt. 3 lbs. \$19.99



MR. BEER PATRIOT LAGER REFILL KITS

Rich golden color, exceptionally well balanced full malt flavor and mild bitterness, with a subtle hint of finishing hop aroma. This beer is the perfect example of the typical American lager style, a great beer for all occasions. This refill will produce 2 gallons of beer in approximately 2 weeks.

Refill Includes:

- 1 Can Patriot Lager HME
- 1 Packet Dry Brewing Yeast (under lid of HME)
- 1 Packet No-Rinse Cleanser

#31184Ship. Wt. 3 lbs. \$19.99



MR. BEER ST. PATRICK'S IRISH STOUT REFILL KITS

An authentic blend of grainy roasted malt, malted barley and hops, this is a rich, dark brew exhibiting coffee and chocolate aromas, a perfectly balanced, roasted bitter character and dry finish. This refill will produce 2 gallons of beer in approximately 2 weeks.

Refill Includes:

- 1 Can St. Patrick's Irish Stout HME
- 1 Packet Dry Brewing Yeast (under lid of HME)
- 1 Packet No-Rinse Cleanser

#31185Ship. Wt. 3 lbs. \$19.99



CABBAGE SHREDDERS



DELUXE STAINLESS STEEL CABBAGE SHREDDER

- 304 Grade, 18 gauge Stainless Steel Construction
- "Hands Off" design keeps fingers away from cutting blades.
- 3 Stainless Steel Blades - 14ga
- Ease of use means you shred cabbage like a pro!
- Dimensions: 9 3/4" L x 10 1/4" W x 17" H
- Cylinder: 7 1/2" diameter, 11 3/4" L

#32129 Dimensional Wt. 57 lbs. . ~~\$439.99~~ **\$394.99**

EASY TO CLEAN



HANDS OFF DESIGN



HARVEST FIESTA™ S/STEEL CABBAGE SHREDDER

Same quality, construction and attention to detail that you have come to expect from TSM. All come with the finger-tip saving pusher attachment at no additional cost. Made from 304 Grade Stainless Steel Body and Blades.

Dimensions: 17 1/2" L x 5 3/4" W x 3 1/4" H

#31112 . **COMPACT** Ship Wt. 6 lbs. . ~~\$114.99~~ **\$99.99**

Dimensions: 23 1/2" L x 9 5/8" W x 3 1/2" H

#31113 **STANDARD** Ship Wt. 8 lbs. ~~\$169.99~~ **\$149.99**

Dimensions: 27 1/2" L x 9 5/8" W x 3 1/2" H

#31114 . **LARGE** Ship Wt. 10 lbs. ~~\$189.99~~ **\$169.99**

STAINLESS STEEL CABBAGE SHREDDER

Made from 304 grade stainless steel. Imported.

Dimensions: 10" W x 24" L x 1 1/2" H.

#32130 Ship Wt. 8 lbs. ~~\$144.99~~ **\$129.99**



PUSHER ATTACHMENT (FOR #32130 ONLY)

Attaches to your cabbage shredder holding cabbage securely in place while increasing leverage for faster and more efficient shredding.

#32123 Ship. Wt. 2 lbs. **\$39.99**

STAINLESS STEEL CABBAGE SHREDDER BRACKETS

Designed to keep the cabbage shredder in place on top of our large food handling lug (not compact). Comes as a set of 2.

#32131 Ship. Wt. 1 lb. **\$11.99**



**SAVE
\$20**

WOODEN CABBAGE SHREDDERS

Traditional mandolin-style cabbage shredding is still the most common way to turn cabbage heads into shreds for coleslaw or sauerkraut. These hardwood shredders have fine-serrated, keenly sharp stainless steel blades that make it easier to shred your cabbage or other vegetables. Featuring a "hands off" wooden guard.

Dimensions: 15 3/4" L x 6 3/8" W x 3 1/4" H (with Carriage)

#31103 Ship. Wt. 3 lbs. **\$59.99**

Dimensions: 22 1/4" L x 7" W x 3 1/2" H (with Carriage)

#31105 Ship. Wt. 4 lbs. **\$99.99**

CABBAGE SHREDDER PUSHER KIT

Kit Includes:

#32130 Stainless Steel Cabbage Shredder. **\$129.99**

#32123 Pusher Attachment **\$39.99**

#31300 Food Lug **\$19.99**

#32131 Food Lug Brackets **\$11.99**

#81891 Ship Wt. 19 Lbs. ~~\$201.96~~ **\$181.96**



ELECTRIC PASTA ROLLER .

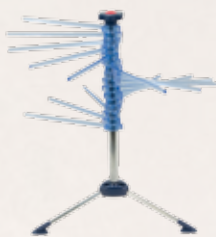
- Heavy duty metal housing • Built in safety switch
- Adjustable speed control • 5 3/4" wide rollers
- 9 thickness settings, 1/8" to paper thin
- Adjustable wheel pasta cutter and cleaning brush.

#32330 Ship. Wt. 18 lbs. \$155.99

MARCATO PASTA DRYING RACK

Dry pasta on 16 separate acrylic rods. Made in Italy, with an 3 year limited warranty. The holder and the legs are easily collapsible

#32311 ... Ship. Wt. 2 lbs. \$49.99



BAMBOO PASTA DRYING RACK

Made of 100% bamboo. Naturally anti-microbial. Easy to assemble, Stands 16" tall, with 10 arms to hold your pasta.

#36120 ... Ship. Wt. 2 lbs. ... \$16.99



PASTA/BREAD MAKING



PASTA MACHINE

Pasta machine kneads the dough and shapes the pasta with ease. With optional 2-speed electric motor you can create more pasta in less time with less effort. This machine features a double cutting head that makes fettucini & spaghetti.

#32312 Ship. Wt. 9 lbs. \$49.99

PIEROGI/RAVIOLI MAKING KIT

Make homemade ravioli, pies, pierogi, dumplings, turnovers, calzones and more.

Includes: 5 Ravioli Makers: 2 1/2", 3 1/4", 4", 4 3/4" and 7". Top-Rack dishwasher safe.

#36119 Ship. Wt. 1 lb. \$8.99



BRINING POTS



BRINING CROCKS

Made of ecologically 'Green' earthenware clay by craftsmen, skilled in the art of ceramic pottery. Each one has a unique, charmingly contoured personality. The rustic barreled look, created by an earthenware molding, gives each crevice, band and bolt that special authentic texture.

***These crocks do not have an air-lock water gutter.**

#31024 10L with lid Dimensional Wt. 25 lbs. \$74.99

#31025 20L with lid Dimensional Wt. 41 lbs. \$114.99



FERMENTING POTS

These pots have a smooth, curvy, elegant contours that will fit in comfortably in any kitchen, pantry, garage or cellar. Made of ecologically 'Green' earthenware clay by craftsmen, skilled in the art of ceramic pottery. Each one has a unique, charmingly contoured personality.

***This crock does not have an air-lock water gutter.**

#31001 5L with lid Ship. Wt. 16 lbs. \$49.99

#31002 10L with lid Dimensional Wt. 37 lbs. \$79.99

#31003 15L with lid Dimensional Wt. 43 lbs. \$89.99

FERMENTATION POTS

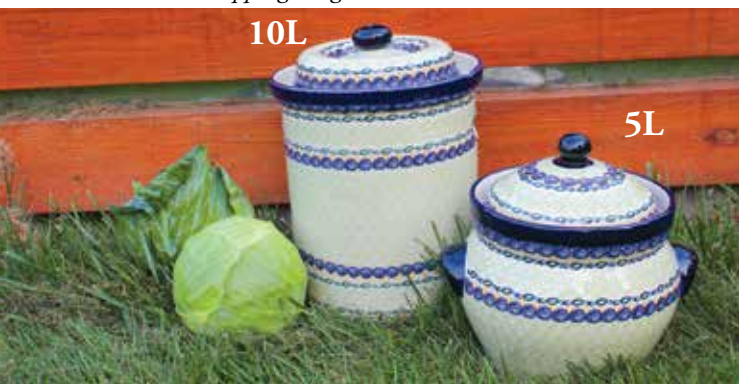


GERMAN STYLE HARVEST POTS

The TSM German style fermentation pots replicate traditional European design. Each crock is constructed with a water sealable cover or gutter to keep-out oxygen, while allowing fermentation gases to escape. They are perfect for making sauerkraut and Kimchi as well as fermenting a wide variety of vegetables including, beets, beans, carrots, cucumbers and much more. Lead & Cadmium free. Available in 5L, 10L, 15L and 20L sizes. Stone weights included.

Item No.	Size/ Ship Wt.	Price	SALE
(A)#31060	5 L (1.3 gal) crock 14 lbs.	\$79.99	\$69.99
(B)#31061	10 L (2.6 gal) crock 18 lbs.	\$99.99	\$89.99
(C)#31062	15 L (4 gal) crock 34 lbs. *	\$145.99	\$129.99
(D)#31063	20 L (5.3 gal) crock 47 lbs. *	\$175.99	\$154.99

*Dimensional Shipping Weight



DECORATIVE CROCKS

These Beautiful Decorative Crockes are made with a water channel on top for creating air-lock which optimizes fermentation by preventing yeast-forming bacteria from growing. Friendly look and high-quality production make it ideal for any health conscious kitchen. Enjoy the benefits of lacto-fermented cuisine with your hand-crafted designer fermenting crock pot.

5L DECORATIVE CROCK

Dimensions: 10 ½" H x 8" dia.

#31032Ship. Wt. 9 lbs. \$99.99

10L DECORATIVE CROCK

Dimensions: 13 ½" H x 9 ¾" dia.

#31033Ship. Wt. 15 lbs. \$159.99

5L SAUERKRAUT KIT

Kit Includes:

#31060	5L Crock	\$69.99
*Crock Stone Weights Included		
#31103	Wooden Cabbage Shredder, Small	\$59.99
#71624	Making Sauerkraut Book	\$11.95
#81896	Ship Wt. 18 lbs.	\$141.93 \$121.93

SAVE \$20

10L SAUERKRAUT KIT

Kit Includes:

#31061	10L Crock	\$89.99
*Crock Stone Weights Included		
#31112	Cabbage Shredder, Compact	\$99.99
#31209	Crock Stomper	\$19.99
#71624	Making Sauerkraut Book	\$11.95
#81897	Ship Wt. 27 lbs.	\$221.92 \$191.92

SAVE \$30

15L SAUERKRAUT KIT

Kit Includes:

#31062	15L Crock	\$129.99
#32130	Cabbage Shredder	\$129.99
#31205	Cabbage Corer	\$24.99
#31209	Cabbage Stomper	\$19.99
#31319	Food Lug, Green	\$19.99
#71624	Making Sauerkraut Book	\$11.95
#81898	Dimensional Wt. 54 lbs.	\$336.90 \$296.90

SAVE \$40

5L SAUERKRAUT KIT



**SAVE
\$20**

Kit Includes:

#31009	5L Crock	\$89.99
#P31009-01	5L Crock Stone Weights	\$13.99
#31103	Wooden Cabbage Shredder, Small	\$59.99
#71624	Making Sauerkraut Book	\$11.95
#81900	Ship Wt. 22 lbs.	\$175.92 \$155.92

5L SAUERKRAUT KIT



**SAVE
\$20**

Kit Includes:

#31040	5L Crock	\$99.99
<i>*Crock Stone Weights Included</i>		
#31103	Wooden Cabbage Shredder, Small	\$59.99
#71624	Making Sauerkraut Book	\$11.95
#81903	Ship Wt. 21 lbs.	\$171.93 \$151.93

10L SAUERKRAUT KIT



**SAVE
\$30**

Kit Includes:

#31010	10L Crock	\$125.99
#P31010-01	10L Crock Stone Weights	\$17.99
#31112	Cabbage Shredder, Compact	\$99.99
#31209	Crock Stomper	\$19.99
#71624	Making Sauerkraut Book	\$11.95
#81901	Dimensional Wt. 47 lbs.	\$275.91 \$245.91

10L SAUERKRAUT KIT



**SAVE
\$30**

Kit Includes:

#31041	10L Crock	\$139.99
<i>*Crock Stone Weights Included</i>		
#31112	Cabbage Shredder, Compact	\$99.99
#31209	Crock Stomper	\$19.99
#71624	Making Sauerkraut Book	\$11.95
#81904	Dimensional Wt. 45 lbs.	\$271.92 \$241.92

15L SAUERKRAUT KIT



**SAVE
\$45**

Kit Includes:

#31011	15L Crock	\$169.99
#P31011-01	15L Crock Stone Weights	\$17.99
#32130	Cabbage Shredder	\$129.99
#31205	Cabbage Corer	\$24.99
#31209	Cabbage Stomper	\$19.99
#31319	Food Lug, Green	\$19.99
#71624	Making Sauerkraut Book	\$11.95
#81902	Dimensional Wt. 71 lbs.	\$394.89 \$349.89

15L SAUERKRAUT KIT



**SAVE
\$40**

Kit Includes:

#31042	15L Crock	\$175.99
<i>*Crock Stone Weights Included</i>		
#32130	Cabbage Shredder	\$129.99
#31205	Cabbage Corer	\$24.99
#31209	Cabbage Stomper	\$19.99
#31319	Food Lug, Green	\$19.99
#71624	Making Sauerkraut Book	\$11.95
#81905	Dimensional Wt. 78 lbs.	\$382.90 \$342.90

FERMENTATION POTS

The Most Delicious Sauerkraut And Coleslaws Are Those That Are Made In Your Own Home.



Fermentation Pots (also called Fermenting Crocks) Made by highly skilled artisans, these fermentation crocks are beautifully designed and feature a deep, rich brown glaze which is food safe and contains no lead. Designed with a gutter in the top portion of the lid; the gutter is filled with water when the lid is in place to prevent oxygen from forming mold (kahm yeast) which naturally occurs during fermentation. The water filled gutter lets fermentation gases (carbon dioxide) escape to create the perfect environment for fermentation and pickling. Stone weights are sold separately for keeping vegetables under their liquid while fermenting.

**For The 40L Please Contact Our Customer Service For Shipping Quotes And Ordering Information (716) 824-5814.*

FERMENTATION POTS

Item No.	Size/ Dim.	Weight	Price	SALE
(A)#31009	5 L (1.3 gal) crock	15 lbs.	\$99.99	\$89.99
(B)#31010	10 L (2.6 gal) crock	34 lbs.	\$145.99	\$125.99
(C)#31011	15 L (4 gal) crock	46 lbs.	\$189.99	\$169.99
(D)#31012	20 L (5.3 gal) crock	55 lbs.	\$209.99	\$189.99
(E)#31013	40 L (10.6 gal) crock/ Truck		\$375.99	\$335.99

(F) SAUERKRAUT STOMPER

An extended handle on this masher/stomper makes stomping cabbage much easier and saves you plenty of time and ENERGY!

Note: Not compatible with our #31009 5 Liter Fermenting Crock Pot

#31210Ship. Wt. 3 lbs. \$9.99

WOODEN SAUERKRAUT STOMPER

Dimensions: 19 5/8" L x 2 1/4" dia.

Made in Slovenia

#31206Ship. Wt. 2 lbs. \$12.99 \$9.99

WOODEN SAUERKRAUT STOMPER

Dimensions: 23 3/4" L x 2 1/4" dia.

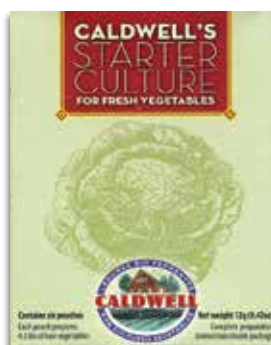
Made in the USA

#31209Ship. Wt. 2 lbs. \$24.99 \$19.99

FERMENTATION POT WEIGHTS

Item No.	Wt. Size/ Ship. Wt.	Price	SALE
#P31009-01	5 L weights 3 lbs.	\$15.99	\$13.99
#P31010-01	10 L weights 4 lbs.	\$19.99	\$17.99
#P31011-01	15 L weights 4 lbs.	\$19.99	\$17.99
#P31012-01	20 L weights 9 lbs.	\$33.99	\$29.99
#P31013-01	40 L weights 13 lbs.	\$44.99	\$39.99

VEGETABLE STARTER CULTURE



Traditional fermentation takes time, for the acidity to bring the food to a stable and edible condition. Caldwell's vegetable starter culture is a result of 15 years of research and development and is specifically designed for vegetables. It contains the correct bacteria strains in ideal proportions and can speed-up fermentation in as little as 7 days with crispy results. Comes with 6 pouches. Each pouch prepares 4 1/2 lbs. of raw vegetables. Net Wt. For Box 12g.

#31050Ship. Wt. 1 lb. \$19.99

FERMENTATION POTS

Unique Traditional Old World Design And Function.

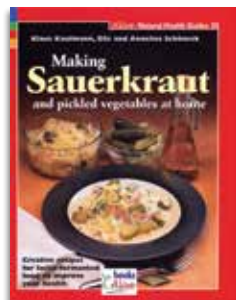


TSM HARVEST POTS

The TSM Products stoneware Harvest Pots features unique, traditional old world design and function. Each crock features a sumptuous, rich brown character, distinctive handles and extra large openings, making it easy to load-up the crock with vegetables for maximum yield. Harvest pots come with their corresponding 2 piece stone weight for holding vegetables in place during fermentation. Available in 5L, 10L 15L and 20L sizes.

TSM HARVEST POTS

Item No.	Size/ Dim.	Weight	Price	SALE
(A)#31040	5 L (1.3 gal) crock	15 lbs.	\$119.99	\$99.99
(B)#31041	10 L (2.6 gal) crock	34 lbs.	\$145.99	\$139.99
(C)#31042	15 L (4 gal) crock	46 lbs.	\$189.99	\$175.99
(D)#31043	20 L (5.3 gal) crock	55 lbs.	\$209.99	\$205.99



MAKING SAUERKRAUT & PICKLED VEGETABLES AT HOME

We all know that a diet of fresh, organically grown fruits and vegetables, eaten in season, is a foundation for good health. Did you also know that some foods, preserved through traditional methods, also have an important role? Homemade sauerkraut, pickles, and other lactic acid-fermented foods are superior to their store-bought

equivalents, both in flavour and healing properties. With this book, discover the simple remedies and healing agents found in lactic acid-fermented foods.

#71624 Ship. Wt. 1 lb. **\$11.95**

CABBAGE CORER

A sharp, traditional tool used for piercing/cutting around cabbage core for easier removal prior to shredding.

Wooden Handle

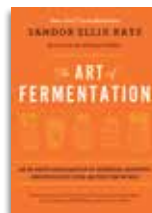
Dimensions: 6 1/2" L x 2" W

(without handle).

#31205 Ship. Wt. 1 lb. **\$24.99**

Stainless Steel - USA MADE

#31205 Ship. Wt. 1 lb. ~~\$44.99~~ **\$39.99**



THE ART OF FERMENTATION

Presented are the concepts & processes behind fermentation in ways that are simple enough to guide a reader through their first experience & as in-depth to provide greater understanding & insight for experienced practitioners.

#71634 Ship. Wt. 3 lbs. **\$39.95**



SAUERKRAUT, KIMCHI, PICKLES & RELISHES

Discover how easy it is to make perfect sauerkraut, kimchi, pickles, chutneys and relishes at home.

There is a collection of recipes which were chosen for their originality and educational value.

#71632 Ship. Wt. 1 lb. **\$14.95**



1500 Clinton Street, Bldg. 123 -Buffalo, New York 14206
Customer Service 1-716-824-5814
Fax 1-716-824-6465
Order Toll Free 1-888-490-8525
www.sausagemaker.com

PRSRT STD
U.S. POSTAGE
PAID
SAUSAGE MAKER INC.

DEHYDRATORS PAGE 64



WINE PRESSES PAGE 78



CABBAGE SHREDDERS PAGE 82



FERMENTATION CROCKS PAGE 84

